

reyneke ORGANIC

Reyneke Capstone 2014


Winemakers Notes

The Capstone has always been an important wine within the Reyneke range, with the proceeds of the wine helping the farm workers and their families. The workers being the cornerstone of the business. The components consist of 47% Cabernet Sauvignon, 44% Cabernet Franc, and 9% Merlot. An intense sorting process of bunch selection and berry selection ensures that the best fruit from our biodynamic vineyards is selected. Fermentation takes place in concrete Nomblot fermentors. The wine spends 18 months in French oak barrels, 30% new and 70% 2nd and 3rd-fill.


Tasting Notes

This classical Bordeaux style blend combines freshness with an intense concentration showcasing the best of Stellenbosch. The wine presents with perfume, cassis and violet nuances. Undertones of tobacco leaf and black currant are what add more to a defined graphite minerality. This wine has a lovely balance with structured tannins, which are linear and focused. The Cornerstone 2014 has an aging potential of 7-10 years.

More information

 www.reynekewines.co.za

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Analysis

Alc %	RS g/l	TA g/l	VA g/l	Total SO2 Mg/l	Free SO2 Mg/l	pH
14.52	2.2	5.4	0.64	83	39	3.62