

reyneke ORGANIC

Reyneke Capstone 2013

(known as Cornerstone in South Africa)




Winemakers Notes

The Cornerstone 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 43% Cabernet Franc, 32% Merlot and 25% Cabernet Sauvignon. An intense sorting process of bunch selection and berry selection ensures that the best fruit is selected. Fermentation takes place in concrete fermentors. The wine spends 18 months in French oak barrels, 20% new and 80% second and third-fill.

Tasting Notes

This classical in style Bordeaux blend combines freshness with a real intense concentration showcasing the best of Stellenbosch. The nose presents a defined graphite minerality, with fresh perfumed red fruit layers of blackcurrant with hints of tobacco leaf and dried herbs. A wine which has lovely balance, with juicy tannins, adding structure and focus. This wine has considerable ageing potential of 7 to 10 years.

More information

-  - www.reynekewines.co.za
-  - www.facebook.com/ReynekeWines
-  - [@ReynekeWines](https://twitter.com/ReynekeWines) / [@ZAVineHugger](https://twitter.com/ZAVineHugger)



Analysis

Alc %	RS g/l	TA g/l	VA g/l	Total SO2 Mg/l	Free SO2 Mg/l	pH
14.0	2.14	5.17	0.62	85	44	3.63

