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REYNEKE WINES

Special Tasting with Johan Reyneke

Monday, May 26, 2025 at 6:30 p.m.
@ The U of T Faculty Club

Join us for an outstanding tasting experience led by Reyneke's viticulturist and co-owner, Johan Reyneke. Reyneke was the first South African winery to be certified (Demeter) Biodynamic and Organic (CERES) and is totally focused now on sustainability and regenerative agriculture.

Ground zero is a farm in the Polkadraai Hills of Stellenbosch, bought by the Reyneke family in 1988. Johan, after graduating from university took over in 1998 and bottled the first winery own wine that year. This was followed by the decision to embark on the ambitious organic and biodynamic journey.

Johan Reyneke isn't your typical winemaker. With a degree in environmental philosophy from Stellenbosch University, rather than the expected viticulture and oenology credentials, he brings a refreshingly different perspective to South African wine.

This unconventional background has shaped his unique approach to winemaking, allowing him to challenge traditional viticultural paradigms and forge new paths in sustainable farming.

Johan's journey into sustainable viticulture began with a simple premise. "Initially it wasn't about biodynamics but about farming without poison or harmful chemicals," he recalls. "Today it's about using the farm to do something positive about climate change and biodiversity loss. Biodynamics just happens to be a very suitable vehicle for achieving all the above."

His biggest challenges were bridging the gap between knowledge and understanding with experience and healing the soil so that the biodynamic system could flourish.

The exceptional quality of Johan's wines speaks to the success of his approach. His 2021 Reserve Red and 2022 Reserve White scored 97 and 96 points, respectively, in Tim Atkin's 2024 South African Special Report.

This is a unique opportunity to taste a series of high quality South African wines. The wines being tasted will be accompanied by two plates of tapas.



"In a way, I feel like a degree in Viticulture and Oenology would have been very helpful in my journey thus far, but studying philosophy has enabled me to look at things from a very different perspective," he reflects.

Wines

Reception

Reyneke Organic Chenin Blanc 2024

This wine opens with aromas of cling peaches, quince, ripe lemon, and delicate white florals. Subtle notes of golden delicious apple and pear follow. On the palate, apple and quince dominate, balanced by a harmonious acidity and fruit complexity, giving the wine length and poise.

Wines for Tasting

Reyneke Biodynamic Sauvignon Blanc 2023

This Sauvignon Blanc offers a delightful array of aromas, with prominent notes of kiwi and lime complemented by hints of blackcurrant, pear, and elderflower. On the palate, the lime and kiwi flavours persist, accompanied by subtle undertones of white flowers. The wine's acidity is well-balanced, contributing to a lovely tension that enhances its overall structure. The finish is marked by a mineralic edge, providing the wine with length and depth.

Reyneke Reserve White 2022

100% Sauvignon Blanc

A vibrant nose featuring lime, lemon, kiwi, elderflower, and a hint of flint. The palate is characterized by zesty lime, tropical kiwi, and litchi, complemented by subtle white flowers. A balanced integration of oak and lees adds complexity to the finish, while fresh acidity provides length and structure.

Reyneke Organic Shiraz Cabernet Sauvignon 2020

98% Shiraz and 2% Cabernet Sauvignon

The wine opens up to a bouquet of red cherries, violets, spice and black pepper. There are further hints of smokiness, black berries and moist tobacco on the nose. Distinct notes of pepper, all spice, dark fruit and nutmeg can be distinguished on the palate. The wine is well balanced and has a good structure and dry finish.

Reyneke Biodynamic Syrah 2020

A perfumed nose with upfront white pepper, lavender, wild rosemary and bursts of red cherry. Subtle hints of coriander and nutmeg. There is a lovely brightness to the palate with a fruit core of sour cherries and mulberries. This is balanced by notes of spice and delicate chalky tannin.

Reyneke Reserve Red 2021

100% Syrah

The Reyneke Reserve Red 2021 opens with aromas of plums, dark cherries, black pepper, and hints of nutmeg and clove. The palate is concentrated and velvety, featuring rich plum and dark cherry flavors intertwined with complex spice. This wine exhibits lovely density and complexity, with well-structured tannins and a long, lingering finish.

Reyneke Organic Cornerstone 2020

86% Cabernet Franc, 14% Cabernet Sauvignon

On the nose, the wine presents intense aromas of cassis, blackberries, black cherries, and tobacco, complemented by subtle hints of nutmeg and sandalwood. The palate is complex and layered, showcasing pure red and dark fruit flavours, as well as notes of black tea and spice. The wine is supported by elegant tannins, well-balanced fruit concentration, and bright acidity, ensuring a lingering finish and impressive aging potential.

The Menu

Two plates of Tapas will be served.

First plate

Bread Rolls and Butter

Pan Roasted Scallop with lemon beurre Blanch
Parmesan Risotto Spring Pea Puree

Second plate

Smoked Half Duck Breast Sunchoke Puree with
Blackberry Jam

We will make every effort to accommodate your food allergies or special dietary needs if requested.

When & Where

When: Monday, May 26, 2025@ 6:30 p.m.
Where: University of Toronto Faculty Club, 41 Willcocks Street, Toronto, Ontario M5S 1C7
The Spadina streetcar stops at the corner of Willcocks and Spadina. 416 978-6325
Price: \$95 members.
\$110guests.

Closing date: Your booking or cancellation MUST be received by **Monday, May 19, 2025**. Your E transfer confirmation from your bank will be your **only** confirmation. If we are unable to accommodate your registration due to our **capacity limit**, you will be notified and a full refund will be offered.

Your cheque payable to *South African Wine Society* or **Interac E-transfer-payment** payable to winessainfo@gmail.com will reserve your place at the event.

***Please note! Our Interac address for payment has changed.
Please remit to [*winessainfo@gmail.com*](mailto:winessainfo@gmail.com).**

Note: If you will be paying by cheque, please advise us in advance by sending an email to SAWS ([*winessainfo@gmail.com*](mailto:winessainfo@gmail.com)) such that we can reserve your place(s).

As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

PLEASE! Try to arrive no earlier than 6:30 p.m. as it impedes the wine pouring and event preparation.

Event Registration if paying by cheque

Reyneke Tasting
Monday, May 26, 2024 at 6:30 p.m.
@ The U of T Faculty Club

When registering by mail, please email to let us confirm your booking promptly.

Mail to:

SAWS
BOX 37085 RPO, 6428 YONGE ST
WILLOWDALE ON M2M 4J8

Enclosed find our cheque payable to *South African Wine Society*.

_____ member/s @ \$95;
_____ guest/s @ \$110;

Name(s) _____

Phone _____

WAIVER, RELEASE AND INDEMNITY

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.