

# Stellenbosch

R E S E R V E

## Polkadraai

SOUTH WEST ASPECT

Ripe stone fruit flavours, fresh acidity and textured palate weight. Concentrated wine with lots of intense flavours.

## Devonvalley

SOUTH EAST ASPECT

Lean lemon and lime citrus flavours with juicy acidity and just a touch of minerality.



## Hangbrug Chenin Blanc 2021

WINE OF ORIGIN STELLENBOSCH

### The Building:

The walk across the iconic Eersterivier Hangbrug is an experience enjoyed by students and residents alike. Crossing from town to the Stellenbosch mountain, it provides instant access to the simple pleasures of outdoor living – fresh air, rushing water, the wild mountainside on our back doorstep. And in Stellenbosch we're all about the simple pleasures, such as enjoying a chilled glass of the 2021 Chenin Blanc.

### The Vintage:

The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good ageing potential.

### Winemaker's Notes:

Grapes are hand-harvested and whole bunch pressed. Fermentation takes place in a combination of steel tanks, and seasoned French oak barrels. Stainless steel tanks allow for freshness and fruit purity while the seasoned oak lends complexity and texture to the wine. Maturation takes place in 300l French Oak barrels, using 10% new oak.

### Tasting Notes:

Fragrant aromas of white blossoms, pineapple, white peach and lemon curd make this Chenin instantly appealing. Fresh, tangy acidity supports rich flavours of honeycomb, vanilla and butterscotch that add complexity to the intense fruit. A medium-bodied wine with a creamy, textured mid-palate that is rich yet fresh. Crisp granny smith apple on the finish.



Alcohol.....	13,89%
Acidity.....	5.2g/l
RS.....	2.2g/l
pH.....	3.46

