

# Stellenbosch

R E S E R V E

## Polkadraai

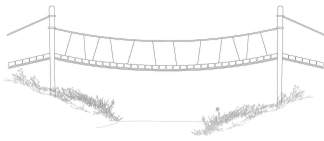
SOUTH WEST ASPECT

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

## Devon Valley

SOUTH EAST ASPECT

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



## Chenin Blanc 2023

HANGBRUG

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 doorstep. And in Stellenbosch we're all about the simple pleasures, such as enjoying a chilled glass of the Hangbrug Chenin Blanc.

### THE VINTAGE:

A dry winter season with well below average rainfall. Cold units were made up for in later winter and early spring. Slightly earlier budding, but good, even budding and flowering with an average yield. December brought a lot of rain, lowering temperatures and replenishing water reserves. Hot weather in early January encouraged ripening, becoming more moderate with cool nights to retain acidity. A good vintage for white varieties, with a lot of rain during the month of March making it a challenging vintage for reds.

### WINEMAKER'S NOTES:

Grapes are hand-harvested and whole bunch pressed. Fermentation takes place in a combination of vessels, 30% in stainless steel tanks and 70% in 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. The wines are allowed to mature for 6 months in barrel.

### TASTING NOTES:

Expressive aromas of pineapple and peach ice tea combine with a floral note of honeysuckle. Refreshingly racy acidity on the palate, balanced by fresh fruity flavours of lime, pineapple and quince, with notes of blanched almonds and flint.



Alcohol	13.43%
Acidity	6.0g/l
RS	1.7g/l
pH	3.31

