

Stellenbosch

R E S E R V E

2019 Hangbrug Chenin Blanc

Wine of Origin Stellenbosch

POLKADRAAI

SOUTH WEST ASPECT

Ripe citrus 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.

PICKING DATE

POLKADRAAI

8 March 2019

DEVONVALLEY

28 February 2019



The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

The Building: The Suspension bridge over the Eersterivier

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 2019 Chenin Blanc.

Vintage

The vintage was characterized by a moderate summer, after a relatively warm, dry winter. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather also allowed for longer hang time, resulting in more fruit development. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

Winemaker's Notes

Grapes are hand harvested and destemmed. 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 a combination of 300l and 500l French Oak barrels, using 25% new oak.

Tasting Note

This wine shows fresh citrus on the nose that develops into tropical notes of melon and white pineapple. On the palate the wine has a zesty acidity, bold tropical fruit following through from the nose along with flavours of peach and nectarine adding complexity. A creamy lemon curd texture and notes of beeswax round out the palate, finishing with rich but fresh tropical fruit.



TECHNICAL ANALYSIS

ALCOHOL	12.77 %
RESIDUAL SUGAR	3.6 g/l
ACIDITY	6.2 g/l
pH	3.11



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