

Stellenbosch

R E S E R V E

Polkadraai

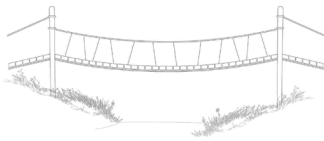
SOUTH WEST ASPECT

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 2025

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:

The 2025 vintage in Stellenbosch saw a wet, late-starting winter with record July rainfall, followed by a mild and steady growing season. Strong winds and vigorous vine growth kept yields moderate. Despite some disease pressure early on, conditions remained balanced with few heat spikes and even ripening. Summer stayed mostly mild, with just a handful of hot days and dry conditions throughout harvest. Grapes came into the cellar gradually, showing excellent colour and tannin development—promising wines with depth, balance, and great potential for aging.

WINEMAKER'S NOTES:

Hand-harvested grapes are whole-bunch pressed, then fermented in seasoned French oak barrels for complexity. Maturation occurs in 300L French oak barrels, with 15% new oak, enhancing texture. The wines age for six months, achieving a balanced profile of fruit purity and depth.

TASTING NOTES:

Bright aromas of pineapple, peach, and melon combine with elegant notes of honeysuckle and chamomile. On the palate, zesty acidity balances the juicy layers of lemon, lime, winter melon, and pear. Well balanced with a touch of creaminess and vanilla leading to a long, refreshing finish with hints of pear and lemon.



Alcohol	13.61%
Acidity	6.4g/l
RS	1.4g/l
pH	3.26

