

STELLENBOSCH

RESERVE

2018 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.

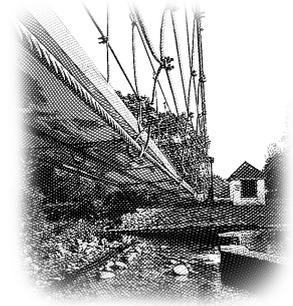
PICKING DATE

POLKADRAAI

7th of March at 22.8 Balling

DEVONVALLEY

21st of February at 22.8 Balling



Stellenbosch is a unique town that is the center of fine wine, academia and culture –not only in South Africa but for the entire continent. For all of us involved with The Stellenbosch Reserve, it is the town where we went to school, studied at the University of Stellenbosch and still live and work today. Founded in 1679, it is South Africa's second oldest town after Cape Town and is breathtakingly beautiful with an old world hospitality that sets it apart from any other place in our country.

The walk across the Iconic 'Eersterivier Hangbrug' is an experience enjoyed by students over many decades, often with a glass of wine in hand. This wine pays homage to the Hangbrug and we know it will remain for generations to come.

It has been a privilege to call this place home and with these wines, we would like to pay homage to its rich heritage and of late it becoming the center stage of fine cuisine on the entire continent.

TASTING NOTES

'Quince and chamomile on the nose, translate into flavours of golden delicious apples, lemon verbena, pear and lime cordial en bouche. This wine is waxy, concentrated and intense on the palate, tempered by a delicate, yet juicy acidity. It's an understated wine with incredible length.' - note by Jollette Steyn

WINEMAKING

The grapes were hand-picked and placed in small crates on the 21st of February and 7th of March respectively. The grapes were de-stemmed, pressed and fermented in a combination of steel tanks, concrete eggs, clay amphora and French oak barrels. Each vessel adding complexity and texture to the wine. Post alcoholic fermentation, the wine was transferred to a combination of 300l & 500l French Oak barrels (25% new) for further maturation.

VINTAGE

The 2018 vintage was dry following three consecutive drought years. Rainfall of 579mm compared to the average 712mm. The dry conditions allowed the grapes to develop concentrated fruit flavours. These grapes grow in a Mediterranean climate consisting of a variety of soil types (Decomposed granite, Hutton, Clovelly, Tukulu & Oakleaf). We are very positive about this vintage because of the approachability of the wine in its youth and ability to develop over the next 5 years.



TECHNICAL ANALYSIS

ALCOHOL	13.89 %
RESIDUAL SUGAR	2.4 g/l
ACIDITY	6.4 g/l
pH	3.19



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