

# Stellenbosch

R E S E R V E

## 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

#### DEVONVALLEY

21st of February



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 2018 Chenin Blanc.

### Vintage

The 2018 vintage was dry, following three consecutive years of drought. The dry conditions allowed the grapes to develop concentrated fruit flavours. 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, concrete eggs, clay amphora and French oak barrels. Each vessel adds 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

Quince and chamomile aromas become flavours of golden delicious apples, lemon verbena, pear and lime cordial on the palate. The wine is concentrated and intense, moderated by a delicate acidity. An understated wine with an excellent finish.



### TECHNICAL ANALYSIS

ALCOHOL 13.89 %

RESIDUAL SUGAR 2.4 g/l

ACIDITY 6.4 g/l

pH 3.19



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