

Stellenbosch

R E S E R V E

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 and just a touch of minerality.



Hangbrug Chenin Blanc 2020

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 back doorstep. And in Stellenbosch we're all about the simple pleasures, such as enjoying a chilled glass of the 2020 Chenin Blanc.

The Vintage:

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, along with timeous seasonal rainfall laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. 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 whole bunch pressed. 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 Notes:

Fragrant floral scents of elderflower and orange blossom knit together with fresh pineapple, cantaloupe and white peach. The appealing nose follows through on the palate. Crisp acidity is accompanied by delicate creaminess that adds weight to the mid-palate. Fresh and light, with well-balanced fruit and oak components, and a lingering citrus finish.



Alcohol.....	14,27%
Acidity.....	5.8g/l
RS.....	2.2g/l
pH.....	3.23

