

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.

Devonvalley

SOUTH EAST ASPECT

Lean lemon and lime citrus flavours with juicy acidity and just a touch of minerality.



Hangbrug Chenin Blanc 2022

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 Hangbrug Chenin Blanc.

The Vintage:

Winter conditions were ideal with good rainfall supplementing water reserves, and resulting in steady growth. This provided an excellent foundation for the 2022 vintage. Cool and wet conditions throughout the spring and early summer made the vintage challenging in the vineyard, which was counteracted by a hot January. Ripening was slow, allowing for phenolics and flavours to develop.

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 300l French Oak barrels, using 10% new oak.

Tasting Notes:

Rich yellow fruit, golden delicious apples and preserved peach jump out of the glass, tempered by a stony minerality. On the palate, notes of lemon meringue and short crust pastry add texture. Zesty acidity with the judicious use of oak makes this a medium bodied yet fresh Chenin.



Alcohol.....	13,48%
Acidity.....	5.9g/l
RS.....	1.5g/l
pH.....	3.21

