

**HANGBRUG CHENIN BLANC, THE STELLENBOSCH RESERVE**
**Vintage**
**2023**


The iconic Hangbrug (suspension bridge) crosses the Eerste River, linking Stellenbosch with the countryside on the town's doorstep.

**TASTING NOTE**

Expressive aromas of pineapple and peach ice tea combine with a floral note of honeysuckle. Refreshingly racy acidity on the palate, balanced by fresh fruity flavours of lime, pineapple and quince, with notes of blanched almonds and flint.

**VINTAGE CONDITIONS**

A dry winter season with well below average rainfall. Cold units were made up for in later winter and early spring. Slightly earlier budding, but good, even budding and flowering with an average yield. December brought a lot of rain, lowering temperatures and replenishing water reserves. Hot weather in early January encouraged ripening, becoming more moderate with cool nights to retain acidity. A good vintage for white varieties, with a lot of rain during the month of March making it a challenging vintage for reds.







**VINIFICATION DETAILS**

Grapes are hand-harvested and whole bunch pressed. Fermentation takes place in a combination of vessels, 30% in stainless steel tanks and 70% in 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. The wines are allowed to mature for 6 months in barrel.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.4	1.7
pH	Acidity
3.31	6.0

**ATTRIBUTES**

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chenin Blanc	Partial	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Duran Cornhill		Screw top	Stellenbosch	Yes