

**HANGBRUG CHENIN BLANC, THE STELLENBOSCH
RESERVE**
Vintage
2019


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

TASTING NOTE

Fresh citrus develops into tropical notes of melon and white pineapple. On the palate the wine has a zesty acidity, bold tropical fruit following through from the nose along with flavours of peach and nectarine that add complexity. A creamy lemon curd texture and notes of beeswax round out the palate, finishing with rich but fresh tropical fruit.

VINTAGE CONDITIONS

The vintage was characterised by a moderate summer, after a relatively warm, dry winter. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather also allowed for longer hang time, resulting in more fruit development. Grapes were selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

VINIFICATION DETAILS

Grapes were hand harvested and destemmed before fermentation took 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 took place in a combination of 300L and 500L French Oak barrels, using 25% new oak.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.5	3.6
pH	Acidity
3.11	6.2

ATTRIBUTES

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