

# HANGBRUG CHENIN BLANC, THE STELLENBOSCH RESERVE

**Vintage**
**2018**


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

## 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.

## VINTAGE CONDITIONS

The 2018 vintage was dry, following three consecutive years of drought, conditions which allowed the grapes to develop concentrated fruit flavours.

## VINIFICATION DETAILS

Grapes were hand harvested and destemmed before fermentation took place in a combination of steel tanks, concrete eggs, clay amphora and French oak barrels, with each vessel adding 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**

13.9

**Residual sugar**

2.4

**pH**

3.19

**Acidity**

6.4

## ATTRIBUTES


**Origin**

South Africa


**Variety**

Chenin Blanc


**Malolactic Fermentation**

Partial


**Bottle Size**

75cl


**Vegetarian**

Yes


**Winemaker**

Roelof Lotriet


**Fining Agent**

**Closure**

Screw top


**Region**

Stellenbosch


**Vegan**

Yes