

**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	Residual sugar
13.9	2.4
pH	Acidity
3.19	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