

Stellenbosch

R E S E R V E

Polkadraai

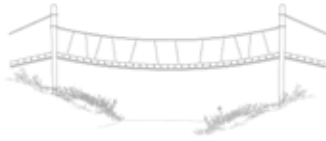
SOUTH WEST ASPECT

Ripe stone fruit flavours, fresh acidity and textured palate weight. Concentrated wine with lots of intense flavours.

Devon Valley

SOUTH EAST ASPECT

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



Chenin Blanc 2024

HANGBRUG

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 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 was cold and wet with above-average rainfall, replenishing soil and dam levels. Floods in June damaged some infrastructure, but luckily no damage to vines. Spring frost, rain, and easterly winds delayed budding and flowering, reducing yields - Chardonnay down 50% and Chenin Blanc by 25%. From September, warmer, drier weather boosted vine vigor, leading to an early harvest for some varieties. Summer was very hot, with heat waves managed by canopy cover. March's cooler nights slowed ripening, enhancing colour in reds. Overall, expect intense white wines and red wines with deep colour and extraction.

WINEMAKER'S NOTES:

Hand-harvested grapes are whole-bunch pressed, then fermented in seasoned French oak barrels for complexity. Maturation occurs in 300L French oak barrels, with 15% new oak, enhancing texture. The wines age for six months, achieving a balanced profile of fruit purity and depth.

TASTING NOTES:

Fragrant floral notes of frangipanni combine with winter melon, nectarine and a hint of ginger. The vibrant fruit and florals follow through onto the palate, with zesty acidity balancing the creamy texture that adds a touch of body to this otherwise fresh wine.



Alcohol	13.68%
Acidity	5.9g/l
RS	2.4g/l
pH	3.41

