

## Stellenbosch Reserve Hangbrug Chenin Blanc 2024

In the Stellenbosch Reserve Hangbrug Chenin Blanc 2024, 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.

**variety :** Chenin Blanc | 100%  
**winery :** Stellenbosch Reserve  
**winemaker :** Ignus Ferreira  
**wine of origin :** Stellenbosch  
**analysis :** alc : 13.68 % vol   rs : 2.4 g/l   pH : 3.41   ta : 5.9 g/l  
**type :** White   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**  
**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

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.

**about the harvest:** 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.

**in the cellar :** 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.



### Stellenbosch Reserve

Stellenbosch

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