

# STELLENBOSCH

## RESERVE

### 2018 Moederkerk Chardonnay

#### Wine of Origin Stellenbosch

##### HELDERBERG

###### SOUTH WEST ASPECT

Tropical fruits, texture and natural acidity from the Atlantic Ocean influence.

##### DEVONVALLEY

###### SOUTH EAST ASPECT

Ripe citrus and mineral texture from upper vineyard. Lean lemon and lime citrus with bright acidity from bottom section.

##### PICKING DATE

###### HELDERBERG

12th of March at 22.6 Balling

###### DEVONVALLEY

9th of March at 23.2 Balling from top section & 21.6 Balling from bottom section.



Stellenbosch is a unique town that is the center of fine wine, academia and culture –not only in South Africa but for the entire continent. For all of us involved with Stellenbosch Reserve, it is the town where we went to school, studied at the University of Stellenbosch and still live and work today. Founded in 1679, it is South Africa's second oldest town after Cape Town and is breathtakingly beautiful with an old world hospitality that sets it apart from any other place in our country.

Arguably Stellenbosch's most beautiful church, The Moederkerk is a clean white towering example of neo-Gothic architecture completed in 1863 under the supervision and vision of architect, Carl Otto Hager. The beautiful 'Mother church' in Stellenbosch resembles the bright and inviting 2017 Chardonnay.

It has been a privilege to call this place home and with these wines, we would like to pay homage to its rich heritage and of late it becoming the center stage of fine cuisine on the entire continent.

##### TASTING NOTES

This Moederkerk is pure straw in colour with a tinge of green on the rim. Notes of cool citrus, pebbles, white peach and baked apple are all knitted into wisps of fine French oak. Elegant and medium to full-bodied, it is a seamless expression of quintessential, modern-styled Stellenbosch Chardonnay. Rich but deftly fruited, a line of fresh acidity cuts a delicate balance with the deep concentration and texture. The finish is long and alluring, leaving an indelible mark on your palate. Irresistible now, it will age well for 5 years.

##### WINEMAKING

The grapes were hand-picked into small crates on the 9th & 12th of March. A third of the grapes were fed directly to the press as whole-bunches and the remainder destemmed before pressing. Fermentation was completed in 50% in 300l French Oak barrels and 50% in stainless steel tanks, 33% of the wine fermented spontaneously with no commercial yeast added. Battonage (stirring the lees) was performed once every 3 weeks. The barrel fermented Chardonnay spent a further 6 months maturing in seasoned French oak barrels. Only partial malolactic fermentation was allowed to retain natural acidity before the wine was racked off the gross lees. The Moederkerk Chardonnay underwent a rough filtration before bottling and released on the 1st October 2018.

##### VINTAGE

The 2018 vintage was dry following three consecutive drought years. Rainfall of 579mm compared to the average 712mm. The dry conditions allowed the grapes to develop concentrated fruit flavours. The grapes were selected from various vineyards that are located in the Stellenbosch region. The main soils types associated with these selected vineyards are Decomposed Granite, Tukulu, Clovelly, and Hutton. The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine.



##### TECHNICAL ANALYSIS

ALCOHOL	13.64 %
RESIDUAL SUGAR	1.7 g/l
ACIDITY	6.6 g/l
pH	3.19



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