

# Stellenbosch

R E S E R V E

## 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

#### DEVONVALLEY

9th of March



The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

### The Building: The Mother Church

The beautiful Moederkerk is an unpretentious yet prominent example of Gothic Revival architecture. Located in the heart of Stellenbosch and surrounded by oaks, its familiar steeple watches over residents going about their daily business. The clean, striking beauty of the 'Mother Church' resembles the bright, elegant 2018 Chardonnay.

### Vintage

The 2018 vintage was dry, following three consecutive years of drought. The dry conditions allowed the grapes to develop concentrated fruit flavours. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

### Winemaker's Notes

Grapes are hand harvested then partially destemmed, with one third pressed as whole bunches. Fermentation takes place in both oak barrels and stainless-steel tanks. Lees stirring is performed once every three weeks, and partial malolactic fermentation is allowed, to add texture and character to the wine. Maturation takes place for six months in seasoned French oak barrels.

### Tasting Note

Aromas of apple blossom, lemon zest, white peach and melon with a hint of vanilla. On the palate, citrus notes abound with lemon, lime and grapefruit. Stone-like minerality and beeswax flavours give texture while fresh acidity adds focus to this elegant wine.



### TECHNICAL ANALYSIS

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



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