

# Stellenbosch

R E S E R V E

Helderberg

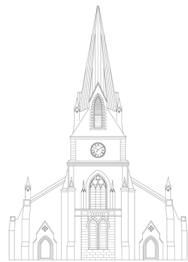
SOUTH EAST ASPECT

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

Devon Valley

SOUTH EAST ASPECT

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



## Chardonnay 2025

MOEDERKERK

Wine of Origin Stellenbosch

### THE BUILDING:

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 Chardonnay.

### THE VINTAGE:

The 2025 vintage in Stellenbosch saw a wet, late-starting winter with record July rainfall, followed by a mild and steady growing season. Strong winds and vigorous vine growth kept yields moderate. Despite some disease pressure early on, conditions remained balanced with few heat spikes and even ripening. Summer stayed mostly mild, with just a handful of hot days and dry conditions through harvest. Grapes came into the cellar gradually, showing excellent colour and tannin development—promising wines with depth, balance, and great potential for aging.

### WINEMAKER'S NOTES:

Grapes are hand harvested then 100% whole bunch pressed. 75% of the wine is fermented in oak barrels and the remainder in 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 French oak barrels, using 15% new oak, 20% second fill, and 65% seasoned oak.

### TASTING NOTES:

Gentle aromas of lemon meringue, quince, and white blossoms, with a hint of wet stone adding a fresh, mineral edge. Medium-bodied and beautifully balanced, with a creamy texture that carries bright flavours of lemon curd and crisp golden apple. Subtle touches of ginger and butterscotch bring warmth and depth, rounding off a smooth, elegant wine.



Alcohol	13.5%
Acidity	5.7g/l
RS	2.09g/l
pH	3.36

