# Stellenbosch

RESERVE

### Helderberg

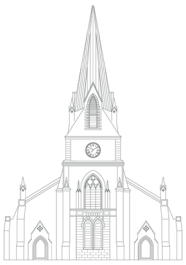
SOUTH EAST ASPECT

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 2026

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 2026 vintage in Stellenbosch benefited from a long, dry growing season, with warm conditions encouraging healthy fruit and concentrated flavours. Intense heat in March accelerated ripening, resulting in a shorter, more compressed harvest. Careful vineyard management ensured the grapes were picked in excellent condition, with reds showing deep colour, ripe fruit and good structure, while whites retained freshness and vibrancy. Overall, the vintage promises expressive wines with concentration, balance and depth.

### 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:

Expressive and complex aromas of creamy vanilla, citrus, lemon curd and ripe pear, with hints of shortbread, white blossom and subtle fynbos. The palate is textured yet fresh, with layers of citrus fruit, almond, fresh bread and caramel. A creamy, mouth-coating texture is balanced by lively acidity, leading to a refined, elegant finish.

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| Alcohol | 13.82% |
| Acidity | 5.4g/l |
| RS | 2.3g/l |
| pH | 3.29 |