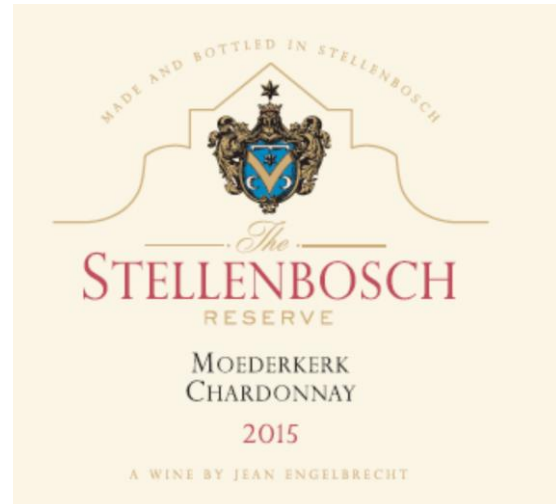


The
STELLENBOSCH
RESERVE

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.

Vintage	: 2015
Grape Variety	: Chardonnay
Appellation	: Stellenbosch : 20% Devonvalley, : 80% Helderberg
Analysis	: Alcohol – 13.86% : pH –3.28 : Acidity –6.0/l : Res. sugar –2.8/l
Winemaker	: Roelof Iotriet



Climate & Soil

Mediterranean with the rainfall \pm 650mm per annum. The grapes were selected from various vineyards that are located in the Stellenbosch region, with 20% from Devon Valley, and 80% from the Helderberg. The main soils types associated with these selected vineyards are Decomposed Granite, Tukulu, Clovelly, Hutton and Oakleaf. The different soil types and climatic conditions allow for warmer fruit flavours, as well as adding complexity to the wine.

Vinification

35% of the wine was fermented in stainless steel tanks and the other 65% was fermented in old French oak barrels. The wine was then matured separately for 6 months before being blended just prior to bottling.

Tasting Notes

Color – Deep straw with a light green hue

Aroma – Aromas of fresh citrus, lime and hints of lemon zest come to the fore, with elegant tropical fruit notes that support the initial impression. There is an underlying hint of minerality that adds to the complexity of this wine.

Palate – A deliciously balanced Stellenbosch Chardonnay with a great follow through of citrus, lime and tropical fruits from the nose. There are beautiful guava and paw-paw flavours which add to the creamy style of the wine. This wine is a great, complex wine with a good balance between fresh acidity and creamy roundness, with an amazingly elegant finish.