

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 Chardonnay springs to life with wonderfully fresh aromas of lemon zest, melon, white stone fruit and a touch of beeswax and vanilla bean. On the palate the texture is stone-like with flavours of apple blossom, pink grapefruit and lime sorbet that linger – the freshness adding focus to this elegant wine. In a glass, this Chardonnay illustrates the effect of the combination of Stellenbosch's sunny days and sea breezes perfectly

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 soil 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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Annandale Road, Stellenbosch
Tel +27 21 881 3899

info@stellenboschreserve.com • www.stellenboschreserve.com