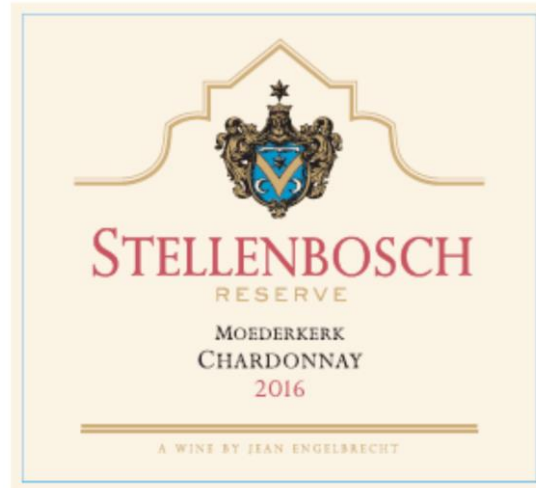


STELLENBOSCH

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	: 2016
Grape Variety	: Chardonnay
Appellation	: Stellenbosch, Devonvalley.
Analysis	: Alcohol – 14.22% : pH – 3.41 : Acidity – 5.5g/l : Res. sugar – 2.7g/l
Winemaker	: Roelof Lotriet



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 flavors, 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 – Notes of peach, candyfloss and figs develop to reveal richer aromas of crème caramel and macadamia nuts due to the light oak influence. Initial notes of citrus peel keep the aromas fresh and light which in turn helps to add complexity.

Palate – Well-balanced with a round body and clean fruit flavors, this wine is upfront with citrus, nectarines and ripe melons. This wine is alive with pure fruit flavors that lend themselves to an opulent body that is firmly structured with a subtle yet lengthy finish.