

Stellenbosch

R E S E R V E

2019 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

6 & 12 February 2019

DEVONVALLEY

7, 8, 11 & 12 February 2019



The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture and heritage we can tell a story that is uniquely Stellenbosch.

The Building: The Mother Church

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 2019 Chardonnay.

Vintage

The vintage was characterized by a moderate summer, after a relatively warm, dry winter. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather also allowed for longer hang time, resulting in more fruit development. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

Winemaker's Notes

Grapes are hand harvested then partially destemmed, with one third pressed as whole bunches. Fermentation takes place in both oak barrels and 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 13% new oak.

Tasting Note

Perfumed floral notes waft out of the glass, showing enticing orange blossom with buttermilk, lime and green apples. Firm acidity adds lightness to a medium bodied palate, with citrus fruits, granny smith apples and pears. A subtle oak component of butterscotch and vanilla adds complexity and body to the wine. The savoury finish has a lemony tang shot through with a saline note.



TECHNICAL ANALYSIS

ALCOHOL	13.19 %
RESIDUAL SUGAR	2.1 g/l
ACIDITY	6.5 g/l
pH	3.13



Annandale Road, Stellenbosch
Tel +27 21 881 3899

info@stellenboschreserve.com • www.stellenboschreserve.com