

Stellenbosch

R E S E R V E

Helderberg

SOUTH WEST ASPECT

Tropical fruit, 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 with bright acidity from lower vineyard.



Moederkerk Chardonnay 2021

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 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre-drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good ageing potential.

Winemaker's Notes:

Grapes are hand harvested then 100% whole bunch pressed. 70% 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 14% new oak.

Tasting Notes:

The pronounced floral aroma of apple blossom combines with pineapple, cantaloupe, and lime cordial. Fresh lime and lemon cream are prominent on the palate, with crisp, citrusy acidity. Intense primary fruit with well-integrated oak that offers a biscuity flavour of shortbread. Vibrant fruit and a lingering finish.



Alcohol.....13.31%
Acidity.....6.5g/l
RS.....2.3g/l
pH3.14

