

# 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 2022

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:

Winter conditions were ideal with good rainfall supplementing water reserves, and resulting in steady growth. This provided an excellent foundation for the 2022 vintage. Cool and wet conditions throughout the spring and early summer made the vintage challenging in the vineyard, which was counteracted by a hot January. Ripening was slow, allowing for phenolics and flavours to develop.

### Winemaker's Notes:

Grapes are hand harvested then 100% whole bunch pressed. 65% 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 15% new oak.

### Tasting Notes:

This Chardonnay has an immediately expressive floral perfume of chamomile and elderflower, backed up by lemon curd, white peach, and poached pear. Soft and textured on the palate, with a well-integrated acidity that balances the juicy, mouth-filling fruit flavours. Lemon and white peach follow through from the nose, with subtle notes of butter and shortcrust from the judicious use of oak.



Alcohol.....	13.44%
Acidity.....	5.7g/l
RS.....	2.4g/l
pH.....	3.38

