

# 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 2020

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 2020 Chardonnay.

### The Vintage:

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, along with timeous seasonal rainfall laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. 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 100% whole bunch pressed. 75% 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 10% new oak.

### Tasting Notes:

Distinctive Chardonnay with an inviting nose of lime, lemon curd and buttered popcorn. The palate shows complex citrus aromas, from fresh lemon and lime to orange zest with a hint of mint. Flavours of walnuts and brioche add depth, balanced by a lively acidity that lifts a creamy softness on the mid-palate. A dry, savoury finish begs for another sip!



Alcohol.....13.43%  
Acidity.....5.6g/l  
RS.....3.2g/l  
pH.....3.28

