

Stellenbosch Reserve Moederkerk Chardonnay 2023

Stellenbosch Reserve Moederkerk Chardonnay 2023 has indulgent aromas of jasmine, fresh pear, lemon meringue and a hint of toast. Soft and smooth on the palate, with balanced acidity and medium body. Finely textured with flavours of lemon, winter melon, butter, and a hint of vanilla.

variety : Chardonnay | 100%

winery : Stellenbosch Reserve

winemaker : Ignus Ferreira

wine of origin : Stellenbosch

analysis : alc : 13.36 % vol rs : 2.1 g/l pH : 3.40 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

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.

about the harvest: A dry winter season with well below average rainfall. Cold units were made up for in later winter and early spring. Slightly earlier budding, but good, even budding and flowering with an average yield. December brought a lot of rain, lowering temperatures and replenishing water reserves. Hot weather in early January encouraged ripening, becoming more moderate with cool nights to retain acidity. A good vintage for white varieties, with a lot of rain during the month of March making it a challenging vintage for reds.

in the cellar : 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, 20% second fill, and 70% seasoned oak



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