

Stellenbosch Reserve Moederkerk Chardonnay 2024

Stellenbosch Reserve Moederkerk Chardonnay 2024 has inviting aromas of fresh white pear, lemon meringue, and delicate frangipani. Nuanced yet youthful on the palate, with vibrant acidity complementing a textured, full mouthfeel. Layers of citrus, melon, and nectarine deliver a rich, lingering fruit profile.

This Chardonnay pairs well with cheese, poultry, and risotto.

variety : Chardonnay | 100%

winery : Stellenbosch Reserve

winemaker : Ignus Ferreira

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.26 ta : 6 g/l

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

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

2025 Decanter Awards - Silver

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: Winter was cold and wet with above-average rainfall, replenishing soil and dam levels. Floods in June damaged some infrastructure, but luckily no damage to vines. Spring frost, rain, and easterly winds delayed budding and flowering, reducing yields - Chardonnay down 50% and Chenin Blanc by 25%. From September, warmer, drier weather boosted vine vigor, leading to an early harvest for some varieties. Summer was very hot, with heat waves managed by canopy cover. March's cooler nights slowed ripening, enhancing colour in reds. Overall, expect intense white wines and red wines with deep colour and extraction.

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



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