

Stellenbosch Reserve Moederkerk Chardonnay 2025

Gentle aromas of lemon meringue, quince, and white blossoms, with a hint of wet stone adding a fresh, mineral edge. Medium-bodied and beautifully balanced, with a creamy texture that carries bright flavours of lemon curd and crisp golden apple. Subtle touches of ginger and butterscotch bring warmth and depth, rounding off a smooth, elegant wine.

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 : 2.0 g/l pH : 3.36 ta : 5.7 g/l

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

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

The 2025 vintage in Stellenbosch saw a wet, late-starting winter with record July rainfall, followed by a mild and steady growing season. Strong winds and vigorous vine growth kept yields moderate. Despite some disease pressure early on, conditions remained balanced with few heat spikes and even ripening. Summer stayed mostly mild, with just a handful of hot days and dry conditions through harvest. Grapes came into the cellar gradually, showing excellent colour and tannin development promising wines with depth, balance, and great potential for aging

about the harvest: Grapes are hand harvested then 100% whole bunch pressed.

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 15% new oak, 20% second fill, and 65% seasoned oak.



Stellenbosch Reserve

Stellenbosch

072 480 0073

www.thestellenboschreserve.com