

MOEDERKERK CHARDONNAY, THE STELLENBOSCH RESERVE

Vintage
2023


The Moederkerk (Mother Church) is a landmark building in Stellenbosch, a towering example of neo-Gothic architecture completed in 1863 by architect, Carl Otto Hager.

TASTING NOTE

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.

VINTAGE CONDITIONS

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.

VINIFICATION DETAILS

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

AWARDS

DWWA: Silver

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	2.1
pH	Acidity
3.40	5.8

ATTRIBUTES

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation Partial	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Duran Cornhill	 Fining Agent	 Closure Screw top	 Region Stellenbosch	 Vegan Yes