

Stellenbosch
STELLENBOSCH RESERVE

MOEDERKERK CHARDONNAY, THE STELLENBOSCH RESERVE

Vintage

2024



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.3
рН	Acidity
3.26	6.0

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

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

VINTAGE CONDITIONS

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 vigour, 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

VINIFICATION DETAILS

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

AWARDS DWWA: Silver

ATTRIBUTES

