

MOEDERKERK CHARDONNAY, THE STELLENBOSCH RESERVE

Vintage
2021


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

The pronounced floral aroma of apple blossom combines with pineapple, cantaloupe, and lime cordial. Fresh lime and lemon cream are prominent on the palate, with crisp, citrusy acidity. Intense primary fruit with well integrated oak that offers a biscuity flavour of shortbread. Vibrant fruit and a lingering finish.

VINTAGE CONDITIONS

The 2021 vintage followed a cool, wet winter, where regular cold fronts replenished water reserves to pre- drought levels. Moderate temperatures throughout the growing and ripening seasons meant that grapes ripened slowly, retaining acidity while phenolics developed fully. The wines of the 2021 vintage show good promise, with high natural acidity and a good concentration of fruit flavours, indicating quality wines with good ageing potential.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.3
pH	Acidity
3.14	6.5

VINIFICATION DETAILS

Grapes are hand harvested then 100% whole bunch pressed. 70% 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 14% new oak

ATTRIBUTES

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