

MOEDERKERK CHARDONNAY, THE STELLENBOSCH RESERVE

Vintage
2020


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

Distinctive Chardonnay with an inviting nose of lime, lemon curd and buttered popcorn. The palate shows complex citrus aromas, from fresh lemon and lime to orange zest with a hint of mint. Flavours of walnuts and brioche add depth, balanced by a lively acidity that lifts a creamy softness on the mid-palate. A dry, savoury finish begs for another sip!

VINTAGE CONDITIONS

2020 had all the hallmarks of an excellent vintage. Sustained moderate day temperatures through the growing season, along with timeous seasonal rainfall laid the foundation for a good season. The resulting bigger yield showed high quality, from which we expect first-class wines. Grapes are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	3.2
pH	Acidity
3.28	5.6

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.

ATTRIBUTES

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