

MOEDERKERK CHARDONNAY, THE STELLENBOSCH RESERVE

Vintage
2019


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

Perfumed floral notes waft out of the glass, showing enticing orange blossom with buttermilk, lime and green apples. Firm acidity adds lightness to a medium-bodied palate, with citrus fruits, granny smith apples and pears. A subtle oak component of butterscotch and vanilla adds complexity and body to the wine. The savoury finish has a lemony tang shot through with a saline note.

VINTAGE CONDITIONS

The vintage was characterised by a moderate summer, after a relatively warm, dry winter. Cooler days and nights during ripening resulted in slower sugar accumulation, while phenolics developed steadily. Cooler weather also allowed for longer hang time, resulting in more fruit development. Grapes were 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
13.2	2.1
pH	Acidity
3.13	6.5

VINIFICATION DETAILS

Grapes were hand harvested then partially destemmed, with one third pressed as whole bunches. Fermentation took place in both oak barrels and stainless steel tanks, with lees stirring once every three weeks, and partial malolactic fermentation allowed to add texture and character to the wine. Maturation took place for six months in French oak barrels, using 13% new oak.

ATTRIBUTES

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