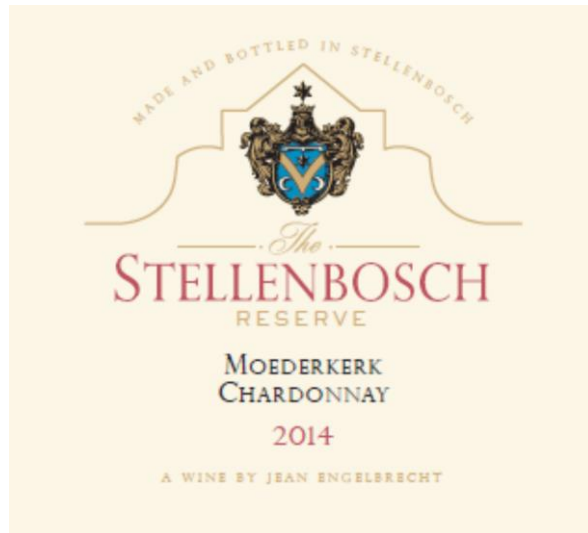


*The*  
**STELLENBOSCH**  
RESERVE

Arguably Stellenbosch's most beautiful church. The Moederkerk is a clean white towering example of neo-Gothic architecture completed in 1863 under the supervision and vision of architect, Carl Otto Hager.

<b>Vintage</b>	: 2014
<b>Grape Variety</b>	: Chardonnay
<b>Appellation</b>	: Stellenbosch
<b>Analysis</b>	: Alcohol – 13.28% : pH – 3.18 : Acidity– 6.3g/l : Res. sugar – 1.8g/l
<b>Winemaker</b>	: Roelof Lotriet



#### **Climate & Soil**

Mediterranean climate with a rainfall of  $\pm 650$ mm per annum. The grapes were selected from various vineyards that are located in the Stellenbosch region, with 70% from Devon Valley and 30% from the Helderberg. The main soil types associated with these selected vineyards are decomposed Granite, Tukulu, Clovelly, Hutton and Oakleaf. The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine.

#### **Vinification**

50% of the wine was fermented in stainless steel tanks and the other 50% was fermented in French oak barrels, of which 15% was 1<sup>st</sup> fill, with the balanced being 2<sup>nd</sup> and 3<sup>rd</sup> fill. The wine was then matured separately for 6 months before being blended just prior to bottling.

#### **Tasting Notes**

**Color** – Fresh straw

**Aroma** – Aromas of fresh citrus, lime and hints of lemon zest come to the fore, with elegant pineapple notes that support the initial tropical impression

**Palate** – A deliciously balanced Stellenbosch Chardonnay with a great follow through of citrus and pineapple from the nose. There are undertones of guava and paw-paw which add to the creamy style of the wine. This wine is a great, complex wine with a good balance between fresh acidity and creamy roundness, and an amazingly elegant finish.