RUST EN VREDE

(STELLENBOSCH, WESTERN CAPE)

www.thestellenboschreserve.com



In 2005 my friends Dillie Malherbe and Jannie Durand came up with an idea to create a wine that would not only embody all that is Stellenbosch, but also a wine that would pay homage to our great town. From our first vintage in 2006, the wine known as Stellenbosch Ridge, would comprise a blend of different varietals for every vintage. From the 2009 vintage the decision was made that in the future this wine will only be produced as a Bordeaux blend and with the onset of the 2013 vintage whereby a white wine is added to the lineup, and it has officially become known as The Stellenbosch Reserve.

The Stellenbosch Reserve Moederkerk Chardonnay 2021

CSPC# 770692

750mlx6

13.31% alc./vol.

The beautiful Moederkerk is an unpretentious yet prominent example of Gothic Revival architecture. Located in the heart of Stellenbosch and surrounded by oaks, its familiar steeple watches over residents going about their daily business. The clean, striking beauty of the 'Mother Church' resembles the bright, elegant Chardonnay.

Chemical Analysis Acidity: 6.5 g/l pH: 3.14 Residual Sugar: 2.3 g/l

Grape Variety

100% Chardonnay

Winemaker

Danielle le Roux

Sustainability Members of IPW. Integrated Production of Wine is a voluntary environmental

sustainability scheme established by the South African wine industry in 1998.

Vintage 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

Climate

Mediterranean climate with a rainfall of 650mm per annum.

Vineyards TI

The grapes were selected from various vineyards that are located in the Stellenbosch

region, with 20% from Devon Valley, and 80% from the Helderberg.

Helderberg: southwest aspect Tropical fruit, texture, and natural acidity from the

Atlantic Ocean influence.

Devon Valley: southeast aspect Ripe citrus and mineral texture from upper vineyard.

Lean lemon and lime with bright acidity from lower vineyard.

Vinification/ Maturation 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.

Tasting Notes

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.

Serve with

Roast Chicken, Spicy Food, Salmon, soft cheese. Also, with Yellowtail with caper seeds, corn fritters with avocado salsa, or chicken stir-fry.

Cellaring Scores/Awards

87 points (4*) - Malu Lambert, John Platter's Guide to South African Wines, 2023

Reviews

"2021 bunch pressed & 70% fermented in stainless steel for an equally fresh & lively character. Fine texture from partial malo & some bâtonnage, good citrus-toned profile, touch of spice & roundness from oaked portion, 14% new."

- ML, John Platter's Guide to South African Wines



Reviews

"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. The Stellenbosch Reserve Chardonnay 2021 displays vibrant fruit and a lingering finish. An easy drinking white wine."

- Diners Club International