

RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

The Stellenbosch Reserve Moederkerk Chardonnay 2019

CSPC# 770692

750mlx6

13.19% alc./vol.

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.

Chemical Analysis	Acidity: 6.5 g/l	pH: 3.13	Residual Sugar: 2.1 g/l
Grape Variety	100% Chardonnay		
Winemaker	Roelof Lotriet		
Vintage	The vintage was characterized 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 are selected from various sites located in the Stellenbosch region, with each site contributing different characteristics to create complexity in the wine.		
Climate	Mediterranean climate with a rainfall of 650mm 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.		
Harvest	Helderberg vineyard - 6 & 12 February 2019. Tropical fruits, texture, and natural acidity from the Atlantic Ocean influence. Devonvalley vineyard - 7, 8, 11 & 12 February 2019. Ripe citrus and mineral texture from upper vineyard. Lean lemon and lime citrus with bright acidity from bottom section.		
Vineyards	The grapes were selected from various vineyards that are located in the Stellenbosch region, with 20% from Devon Valley, and 80% from the Helderberg.		
Vinification/ Maturation	Grapes are hand harvested then partially destemmed, with one third pressed as whole bunches. Fermentation takes place in both oak barrels and 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.		
Tasting Notes	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.		
Serve with	Roast Chicken, Spicy Food, Salmon, soft cheese.		
Cellaring	5 years		
Scores/Awards	89 points (4*) - Malu Lambert, John Platter's Guide to South African Wines, 2021		
Reviews	<i>"Confident 2019 beautifully balanced between bright citrus, stone fruit & minerality, sparing new wood (13%, 6 months) adds touch of vanilla, focused acidity awakens the appetite."</i> - ML, John Platter's Guide to South African Wines <i>"Grapes are hand harvested then partially destemmed, with one third pressed as whole bunches. Fermentation takes place in both oak barrels and 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 13% new oak."</i> - Winemaker's Notes		



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The Stellenbosch Reserve Moederkerk Chardonnay 2018

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750mlx6

13.64% alc./vol.

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.

Chemical Analysis	Acidity: 6.6 g/l	pH: 3.19	Residual Sugar: 1.7 g/l
Grape Variety	100% Chardonnay		
Winemaker	Roelof Lotriet		
Vintage	The 2018 vintage was dry following three consecutive drought years. Rainfall of 579mm compared to the average 712mm. The dry conditions allowed the grapes to develop concentrated fruit flavours. The grapes were selected from various vineyards that are located in the Stellenbosch region. The main soils types associated with these selected vineyards are Decomposed Granite, Tukulu, Clovelly, and Hutton. The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine.		
Climate	Mediterranean climate with a rainfall of 650mm 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.		
Harvest	Helderberg vineyard - 12th of March at 22.6 Balling Devonvalley vineyard - 9th of March at 23.2 Balling from top section & 21.6 Balling from bottom section.		
Vineyards	The grapes were selected from various vineyards that are located in the Stellenbosch region, with 20% from Devon Valley, and 80% from the Helderberg.		
Vinification/ Maturation	A third of the grapes were fed directly to the press as whole-bunches and the remainder destemmed before pressing. Fermentation was completed in 50% in 300l French Oak barrels and 50% in stainless steel tanks, 33% of the wine fermented spontaneously with no commercial yeast added. Battonage (stirring the lees) was performed once every 3 weeks. The barrel fermented Chardonnay spent a further 6 months maturing in seasoned French oak barrels. Only partial malolactic fermentation was allowed to retain natural acidity before the wine was racked off the gross lees. The Moederkerk Chardonnay underwent a rough filtration before bottling and released on the 1st October 2018.		
Tasting Notes	This Chardonnay springs to life with wonderfully fresh aromas of lemon zest, melon, white stone fruit and a touch of beeswax and vanilla bean. On the palate the texture is stone-like with flavours of apple blossom, pink grapefruit and lime sorbet that linger – the freshness adding focus to this elegant wine. In a glass, this Chardonnay illustrate the effect of the combination of Stellenbosch's sunny days and sea breezes perfectly.		
Serve with	Roast Chicken, Salmon, cheese		
Scores/Awards	90 points - Winemag.co.za - October 16, 2018		



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STELLENBOSCH

PAST VINTAGES

The Stellenbosch Reserve Moederkerk Chardonnay 2017

CSPC# 770692

750mlx6

14.22% alc./vol.

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.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: 2.7 g/l
Grape Variety	100% Chardonnay		
Winemaker	Roelof Lotriet		
History	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.		
Climate	Mediterranean climate with a rainfall of ̄ 650mm 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.		
Vineyards	The grapes were selected from various vineyards that are located in the Stellenbosch region, with 20% from Devon Valley, and 80% from the Helderberg.		
Vinification/ Maturation	35% of the wine was fermented in stainless steel tanks and the other 65% was fermented in French oak barrels. The wine was then matured separately for 6 months before being blended just prior to bottling.		
Tasting Notes	Fresh aromas of peach, candy floss and figs develop to reveal richer aromas of crème caramel and macadamia nuts due to the light oak influence. Initial notes of citrus peel keep the aromas fresh and light which in turn helps to add complexity. Palate – Well-balanced with a round body and clean fruit flavors, this wine is upfront with citrus, nectarines and ripe melons. This wine is alive with pure fruit flavors that lend themselves to an opulent body that is firmly structured with a subtle yet lengthy finish. A beautifully balanced Stellenbosch Chardonnay, with fresh citrus notes and an elegant, creamy finish.		
Serve with	Roast Chicken, Salmon, cheese		



RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

The Stellenbosch Reserve Moederkerk Chardonnay 2015

CSPC# 770692

750mlx6

13.50% alc./vol.

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.

Chemical Analysis	Acidity: 6.30 g/l	pH: 3.18	Residual Sugar: 2.0 g/l
Grape Variety	100% Chardonnay		
Winemaker	Roelof Lotriet		
History	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.		
Climate	Mediterranean climate with a rainfall of 650mm 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.		
Vineyards	The Stellenbosch vineyards where the grapes are sourced from have a mixture of Tukulu, Clovelly, Oakleaf and Hutton soils. Deep and red in colour, the soil shows good water retention, and is a rich vineyard soil. Soil moisture is carefully monitored and supplemented by drip irrigation. The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine.		
Vinification/ Maturation	50% of the wine was fermented in stainless steel tanks and the other 50% was fermented in French oak barrels, of which 15% was 1st fill, with the balanced being 2nd and 3rd fill. The wine was then matured separately for 6 months before being blended just prior to bottling.		
Tasting Notes	Fresh straw aromas of fresh citrus, lime and hints of lemon zest come to the fore, with elegant pineapple notes that support the initial tropical impression. 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.		
Serve with	Spaghetti Carbonara		
Production	946 cases made		
Scores/Awards	90 points - James Molesworth, Wine Spectator - Web Only 2017 4 stars - Cathy Marston, Platter's South African Wine Guide 2017		
Reviews	<i>"A juicy, mouth filling style, with apple, fig and white peach flavors carried by energetic acidity through the modestly toasted finish. Presents a light honeysuckle echo. Nicely done. Drink now through 2018. 946 cases made."</i> - JM, Wine Spectator		



"Fresh & fruity 2015 mixes lightly honeyed yellow fruit with cream & vanilla spice. Light oak (50%) expertly judged to add texture & weight to tropical & citrus notes."
- CM, Platter's South African Wine Guide

RUST EN VREDE

STELLENBOSCH

PAST VINTAGES

The Stellenbosch Reserve Moederkerk Chardonnay 2014

CSPC# 770692

750mlx6

13.28% alc./vol.

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.

Chemical Analysis	Acidity: 6.30 g/l	pH: 3.18	Residual Sugar: 1.8 g/l
Grape Variety	100% Chardonnay		
Winemaker	Roelof Lotriet		
History	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.		
Climate	Mediterranean climate with a rainfall of ̄ 650mm 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.		
Vineyards	The Stellenbosch vineyards where the grapes are sourced from have a mixture of Tukulu, Clovelly, Oakleaf and Hutton soils. Deep and red in colour, the soil shows good water retention, and is a rich vineyard soil. Soil moisture is carefully monitored and supplemented by drip irrigation. The different soil types and climatic conditions allow for warmer fruit flavors, as well as adding complexity to the wine.		
Vinification/ Maturation	50% of the wine was fermented in stainless steel tanks and the other 50% was fermented in French oak barrels, of which 15% was 1st fill, with the balanced being 2nd and 3rd fill. The wine was then matured separately for 6 months before being blended just prior to bottling.		
Tasting Notes	Color of fresh straw. Aromas of fresh citrus, lime and hints of lemon zest come to the fore, with elegant pineapple notes that support the initial tropical impression. 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.		
Production	1340 bottles made; 1,100 cases made		
Scores/Awards	89 points - James Molesworth, Wine Spectator - June 15, 2015		
Reviews	<i>"A stylish, lightly toasty style, with good cut to the peach, pear and yellow apple fruit, lined with a hint of hazelnut through the lively finish. Drink now. 1,100 cases made."</i> - JM, Wine Spectator		

