

THE STELLENBOSCH RESERVE

CHARDONNAY 2020



Variety: 100% Chardonnay
Winery: Rust en Vrede
Winemaker: Danielle le Roux
Wine of origin: Stellenbosch, Western Cape, South Africa
Alcohol: 13.43%
Analysis: TA: 5.6 g/L pH: 3.28 RS: 3.2 g/L
Bottle size: 750ml
Closure: Cork
SKU #: 770692

TASTING NOTE

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.

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!

SERVE WITH

Roast Chicken, Salmon, cheese.

NOTEWORTHY SCORES/AWARDS

4*/5* stars - John Platter's Guide to South African Wines, 2021

ABOUT

Formerly called the "Moederkerk" Chardonnay.

The wines of the Stellenbosch Reserve pay homage to iconic buildings of Stellenbosch town. These landmarks represent the legacy of the town, in the same way that the wines represent classic varietal expressions of the Stellenbosch terroir. Through a combination of wine, architecture, and heritage the wine can tell a story that is uniquely Stellenbosch.

The Building: The Moederkerk

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.

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.