



Issue 143: March/April 2009 > Focus on South Africa > Jordan Winery

Hello, Rory Callahan. (Sign Out)

print this page

Jordan Winery

By Stephen Tanzer

MAR/APR 09

2008 Jordan Winery Jardin Sauvignon Blanc Stellenbosch

88

(\$13) Pale straw-yellow. Cool, subdued aromas of citrus peel and herbaceous raw pepper, lifted by a floral topnote. Supple in texture but with a rather bracing flavor of tart gooseberry. Offers more in the way of energy than depth, but this is fresh and food-friendly. The peppery quality repeats on the slightly dry finish. The Jordan wines are sold in the U.S. market under the Jardin label.

2007 Jordan Winery Jardin Chardonnay Barrel Fermented Stellenbosch

90

(\$16) Bright, light yellow. Musky peach, pineapple, vanilla and brown spices on the nose. Fat, full and dense but with a light touch to the urgent flavors of pineapple and stone. With aeration, this showed a suppler texture and a honeyed quality. Finishes broad, dry and serious, with lovely persistence.

2005 Jordan Winery Jardin Merlot Stellenbosch

87

(\$17) Ruby-red. Peppery aromas of red- and blackcurrant and tobacco leaf. Juicy and moderately intense but with a green thread of tobacco leaf running through the wine. Classy and delineated but a bit pinched. Finishes with dusty tannins and good cut. Less satisfying than the '04 bottling. (Vinnovative Imports, Charlotte, NC)