



THE WINES OF
JORDAN
STELLENBOSCH



CWG Auction Reserve Chardonnay 2013

BACKGROUND

The Guild, an association of some of South Africa's finest winemakers, has evolved into a body of 45 members who jointly represent the pinnacle of South African wine achievement. This year, the members of the Guild celebrate their 30th Auction – a showcase of rare and unique wines produced by some of South Africa's leading winemakers.

LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

APPELLATION

Wine of Origin Stellenbosch.

SOIL

Decomposed granite (Hutton and Glenrosa soil form).

ASPECT

East-facing, 250—280m above sea level.

AGE OF VINES

24 years old.

BLEND

100% Chardonnay

ANALYSIS

Alc: 13.5%

Total Acid: 5.8g/l

pH: 3.60

Residual Sugar: 2.7g/l

TASTING NOTES

An iconic Chardonnay with intense, mineral, lemon-lime flavours and hints of butterscotch and vanilla. The full, rich mouthfeel and balanced oak integrates superbly with the tropical fruit finish.

CLONES

Burgundian and Richter 110

WINEMAKING & MATURATION

Crushing and pressing of this special selection of grapes from the Nine Yards Chardonnay vineyard took place immediately after destemming. The juice was barrel fermented in traditional 228 litre French oak barriques using natural yeast from the vineyard. Twelve months oak maturation and regular barrel rolling to accentuate the rich, leesy character has added complexity to this wine especially made for the CWG auction.

ACCOLADES

2012- 91 points The Wine Advocate (November 2013)

2011- 5 stars in the 2014 Platter's South African Wine Guide

2010- 93 points by Senior Editor James Molesworth in Wine Spectator