



THE WINES OF
JORDAN
STELLENBOSCH



CWG Sophia Auction Reserve 2011

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

The Cabernet Sauvignon, Cabernet Franc and Merlot grapes were harvested from the hillside vineyards at Jordan with views overlooking Table Mountain and False Bay.

AGE OF VINES

24 years old.

BLEND

48% Cabernet Sauvignon, 30% Merlot, 22% Cabernet Franc

ANALYSIS

Alc: 14%

Total Acid: 5.9g/l

pH: 3.49

Residual Sugar: 2.2g/l

TASTING NOTES

Complex, dark chocolate, black cherry and cassis intertwine with rich blackberry fruit and hints of vanilla and spice from the integrated French oak. Densely layered ripe tannins add to the opulent finish. Well-structured, this wine will reward careful cellar-ing for many years to come.

WINEMAKING & MATURATION

A blend of the best "Cobblers Hill" barrels and a reserve Cabernet Sauvignon, this wine has been named "Sophia" after the legendary mother of Faith, Hope and Charity. Representing the characteristics of the three Bordeaux varieties that makes up this exceptional wine. Fermented at 28°C with three pump-overs daily over the fermenting cap. After pressing, the wine was racked to barrel where it completed malolactic fermentation. The wine spent a total of 26 months in 225-litre French oak barrels to integrate the rich tannins and add complexity.

ACCOLADES

2010- 90 points The Wine Advocate (November 2013)