

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Barrel Fermented Chardonnay 2004

#### BACKGROUND

*The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.*

#### 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

Glenrosa and Hutton

#### ASPECT

Coolers south- and east-facing slopes, 250 - 310m above sea level.

#### AGE OF VINES

12 - 17 years old

#### CLONES

Davis & Burgundian clones

#### BLEND

100% Chardonnay

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 5.9g/l

**pH:** 3.34

**Residual Sugar:** 2.6g/l

#### TASTING NOTES

A variety of chardonnay clones planted on different slopes, harvested at different ripening levels and all of it fermented and matured in French oak barrels. These practices help to achieve natural balance and allows for different textural components which we then blend to achieve finesse and complexity. Bold and graceful with fragrances of lemon biscuit and overripe oranges.

#### HARVESTING

The grapes were harvested between 12 February and 3 March 2004 between 22.3 and 24.5°B.

#### WINEMAKING & MATURATION

The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (50% new, 30% second-fill and 20% third fill Nevers and Burgundian oak barrels from selected French cooperages). The wine was matured "sur lie" in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 11.5% tank-fermented Chardonnay was blended with the barrel-wine to ensure well-balanced citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malolactic fermentation

#### ACCOLADES

2013- Gold at the Decanter World Wine Awards 2014

2013- Decanter Best in show

2012- 91 points The Wine Advocate

2011- 90 points in the Wine Enthusiast, July 2014 Issue