

THE WINES OF
JORDAN
STELLENBOSCH



Jordan Barrel Fermented Chardonnay 2010

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

11 - 25 years old

CLONES

Davis & Burgundian clones

BLEND

100% Chardonnay

ANALYSIS

Alc: 14%

Total Acid: 6.3g/l

pH: 3.51

Residual Sugar: 2.4g/l

TASTING NOTES

A powerful expression of Chardonnay, brimming with fruit flavour and elegance. A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours.

HARVESTING

The grapes were harvested between 18th February and 8th March 2010 at 22 – 23.6°B.

WINEMAKING & MATURATION

The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (51% new and 49% second-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. 8% 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