

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Barrel Fermented Chenin Blanc 2003

#### BACKGROUND

*Spectacular panoramic views of Stellenbosch and Cape Town, cool hillside vineyards planted to classic varieties, and a modern family-run winery have combined to produce distinctive wines displaying the ripe concentrated fruity accessibility of the New World, with the complex elegance of classic wine.*

#### 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 and loam.

#### ASPECT

Cool south- and east-facing vineyards, 220m above sea level.

#### AGE OF VINES

21 years old.

#### CLONES

Montpellier

#### BLEND

100% Chenin Blanc

#### ANALYSIS

**Alc:** 14%

**Total Acid:** 6.2g/l

**pH:** 3.35

**Residual Sugar:** 5.5g/l

#### TASTING NOTES

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

#### HARVESTING

Harvested between 13<sup>th</sup> and 22<sup>nd</sup> February 2003.

#### WINEMAKING & MATURATION

After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L second and third-fill Burgundian-shaped barrels, and matured “sur-lie” in the barrel for 7 months with occasional “barrel rolling” to add richness to the palate. To accentuate the fresh citrus flavour, 31 % tank-fermented Chenin Blanc was blended with the barrel fermented portion.

#### ACCOLADES

2013- National winner at 2014 SA Terroir Wine Awards  
2012- Silver Medal at the 2013 Decanter World Wine Awards  
2012- 92 points in the Tim Atkins SA Wine Report 2013  
2007- Best Museum Class Trophy at the Old Mutual Trophy Wine Show 2012

#### FOOD SUGGESTION

Perfect with mild Thai curries or grilled chicken.