

THE WINES OF
JORDAN
STELLENBOSCH



BACKGROUND

Named after the Cape Honey Bee, Apis Mellifera Capensis, and inspired by the owners's son's unfortunate experience with them during the sweet wine's first press cycle.

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

ASPECT

South-facing, 280m above sea level

AGE OF VINES

22 years old



CLONES

Geisenheim clone 239 & Richter 110.

BLEND

100% Riesling

ANALYSIS

Alc: 11%

Total Acid: 6.8g/l

pH: 3.37

Residual Sugar: 85.5g/l

TASTING NOTES

Delicate and floral with a ripe apricot and spring blossom bouquet and the well-balanced acidity adds elegance to the long, rich finish.

HARVESTING

Hand-selected and harvested on 8 August 2010

WINEMAKING & MATURATION

The utmost patience was needed to make this wine, taking the whole day to press the raisined berries. The juice was racked into a stainless steel tank and fermented between 13 and 15°C using a specially selected strain of yeast capable of handling higher sugars.

ACCOLADES

2012- 4½ stars in the 2014 Platter's South African Wine Guide

2011- 4½ stars in the 2013 Platter's South African Wine Guide

2010- 4 stars in the 2013 Platter's South African Wine Guide

FOOD SUGGESTION

The perfect ending to a meal—pair with crème brûlée or a cheese selection.

BOTTLE SIZE

375ML

Jordan Mellifera Natural Sweet 2009