



Jordan Rhine Riesling 2004

THE WINES OF  
**JORDAN**  
STELLENBOSCH



#### 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 Western Cape

#### SOIL

Decomposed granite

#### ASPECT

300m above seal level

#### AGE OF VINES

18 year old.

#### CLONES

Geisenheim clone 239

#### BLEND

100% Riesling

#### ANALYSIS

**Alc:** 13.0%

**Total Acid:** 8.8g/l

**pH:** 3.07

**Residual Sugar:** 9.01g/l

#### TASTING NOTES

The German clone grapes were vinified and once the perfect balance between sugar and acidity was reached, the fermentation was stopped to retain a hint of natural fruit sugars. Intense flavours of lime through to white peach and Granny Smith apple. A superb accompaniment to the lighter spectrum of Asian cuisine.

#### HARVESTING

The riesling was hand harvested on the 10th of March 2004 from unirrigated vineyards.

#### WINEMAKING & MATURATION

The Riesling was harvested at 22.4°B and tank fermented at 16°C. The grapes were pressed in a pneumatic press with the free run juice being separated from the press fraction. After 2 days of settling in tank the clear juice was racked off its lees and inoculated with a French strain of yeast. Cold fermentation at 15°C occurred in stainless steel tanks until the perfect balance between the Residual Sugar and acidity was reached. The fermentation in this vintage was stopped at about 0°B to retain a hint of natural residual sugar.

#### ACCOLADES

2013- Silver Medal at the 2013 Veritas Awards  
2013- Silver at The Old Mutual Trophy Wine Show 2014  
2012- 91 points The Wine Advocate  
2009- Best Museum Class Trophy for Riesling at the Old Mutual Trophy Wine Show 2013

#### FOOD SUGGESTION

Ideal with Thai curries, chilli prawns, seafood curries or sushi.