



Jordan Merlot 2003

THE WINES OF  
**JORDAN**  
STELLENBOSCH



#### 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

Decomposed granite

#### ASPECT

East- and west-facing vineyards.

#### AGE OF VINES

11-17 years old

#### CLONES

192, 36, 343 & 348

#### BLEND

100% Merlot

#### ANALYSIS

**Alc:** 14.5%

**Total Acid:** 6.42g/l

**pH:** 3.39

**Residual Sugar:** 1.38g/l

#### TASTING NOTES

Harvested from mature east and west facing vineyards established on mother soils of decomposed granite. Part whole-berry fermentation and softer pump-overs extract aromas of red plums and dark bitter chocolate. French oak maturation seasons the wine to accentuate the seductive flavours and generous velvety tannins.

#### HARVESTING

The grapes were harvested between 22 and 28 February 2003.

#### WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermentors at 26-28°C. Pump-overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation. After settlement the wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 14 months in new and second fill 225 litre French oak barrels.

#### ACCOLADES

2012- Top Merlot at the Terroir Novare for Stellenbosch District  
2010- Top scorer award at the Classic Wine Awards 2013  
2009- Silver at the 2011 Veritas Awards

#### FOOD SUGGESTION

Perfect with fillet or game meat such as ostrich or kudu.