

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Unoaked Chardonnay 2007

#### 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 (Hutton and Glenrosa soil form).

#### ASPECT

South and east-facing slopes, 380 - 400m above sea level.

#### AGE OF VINES

8-22 years old.

#### BLEND

100% Chardonnay

#### ANALYSIS

**Alc:** 14%

**Total Acid:** 6.3g/l

**pH:** 3.30

**Residual Sugar:** 3.9g/l

#### TASTING NOTES

Inspired by the styles of Chablis where Chardonnay is allowed to express its inherent character. A totally unique unoaked offering that is defined partly by extended lees contact that develops mouthfeel and nuance in the wine. Fresh limey-citrus aromas with underlying tropical fruit and winter melon. Rich full palate with fresh acidity. Long, well balanced finish.

#### HARVESTING

The grapes were harvested between 9<sup>th</sup> February and 9<sup>th</sup> March 2007 at sugar levels of between 22°B to 23.5°B.

#### CLONES

Davis & Burgundian

#### WINEMAKING & MATURATION

Harvested from mature vineyards (7 – 21 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south facing slopes (380 - 400m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours. The vineyards are unirrigated.

#### ACCOLADES

2013- 91 points The Wine Advocate