

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Syrah 2006

#### BACKGROUND

*The Prospector Syrah, acknowledging the massive public support the winery received in the campaign to save the Cape Winelands from a recent application to prospect and mine various minerals.*

#### 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

West-facing, overlooking Cape Town and Table Mountain.

#### AGE OF VINES

18 years old.

#### BLEND

100% Syrah.

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 6.5g/l

**pH:** 3.59

**Residual Sugar:** 1.3g/l

#### TASTING NOTES

The gold rush of the 1800's led to the discovery of tin in the gravels underlying the Syrah vineyards at Jordan. These minerals lend particular characteristics to this syrah with its rich, dense, dark chocolate, black fruit and fynbos flavours interlaced with white pepper. Barrel maturation adds toasty nuances to the richly textured structure.

#### HARVESTING

Harvested on the 1st March 2006

#### CLONES

SH99 and SH1.

#### WINEMAKING & MATURATION

Fermentation between 24.8°C and gentle pressing retains the intensity of the spicy fruit flavours. Malolactic fermentation was completed in French and American oak barrels where the wine was matured for a total of 16 months.

#### ACCOLADES

2012- Top 12 Shiraz's at SA Wine Challenge

2011- Silver at Decanter Wine Awards

2010- 4½ stars in John Platter Wine Guide

2009- Silver at Michelangelo International Wine Awards

#### FOOD SUGGESTION

Perfect with dry aged Chalmar ribeye, game and duck Magret.