



Jordan Prospector Syrah 2011

THE WINES OF
JORDAN
STELLENBOSCH



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

23 years old.

BLEND

100% Syrah.

ANALYSIS

Alc: 13.5%

Total Acid: 4.9g/l

pH: 3.66

Residual Sugar: 1.9g/l

TASTING NOTES

The gold rush of the 1800's led to the discovery of tin in the gravels underlying the Syrah vineyards. The allure of wealth was fleeting as the prospector dug over the soils for the vignerons. Notes of peppered charcuterie, chipotle and red fruits are in abundance with a medium-bodied framework that lends itself to a variety of meat-based dishes and cooking techniques.

HARVESTING

Between 11th of March 2011

CLONES

SH99 and SH1.

WINEMAKING & MATURATION

Fermentation between 26-28°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.