

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Inspector Pèringuey Chenin Blanc 2018

#### BACKGROUND

*Named after Louis Albert Pèringuey, the 19<sup>th</sup> Century Inspector-General of Vineyards in the Cape, who led the fight against phylloxera and supervised the importation of American rootstocks onto which the various vineyard varieties were grafted.*

#### 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 and loam.

#### ASPECT

Cool south- and east-facing vineyards, 220m above sea level.

#### AGE OF VINES

37 years old.

#### CLONES

Montpellier

#### BLEND

100% Chenin Blanc

#### ANALYSIS

**Alc:** 14%

**Total Acid:** 5.7g/l

**pH:** 3.40

**Residual Sugar:** 2.1g/l

#### TASTING NOTES

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

#### HARVESTING

The grapes were harvested between the 14th of February and the 27th of February 2018 between 21.7 – 22.2°B.

#### WINEMAKING & MATURATION

After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L in 30% third-fill & 70% Burgundian-shaped barrels, and matured "sur-lie" in the barrel for 8 months with occasional "barrel rolling" to add richness to the palate. To accentuate the fresh citrus flavour, 36% tank-fermented Chenin Blanc was blended with the barrel fermented portion.

#### ACCOLADES

2018 - 4.5 stars John Platter 2019 Wine Guide  
2016 - 90 points by Tim Atkin SA Wine Report 2017  
2016 - 5 stars John Platter 2018 Wine Guide  
2015 - Decanter Silver 2016 awards  
2014 - 90 points by Tim Atkin SA Wine Report 2016  
2013 - National winner SA Terroir Wine Awards 2014  
2012 - 92 points in the Tim Atkins SA Wine Report 2013