

THE WINES OF
JORDAN
STELLENBOSCH



Blanc de Blanc 2015

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, 300m above sea level.

AGE OF VINES

20 years old.

BLEND

100% Chardonnay

ANALYSIS

Alc: 12%

Total Acid: 7.6g/l

pH: 3.11

Residual Sugar: 3.46g/l

TASTING NOTES

Vibrant green / yellow hue with elegant long bead of bubbles, fresh green apples with citrus blossom and hints of fresh brioche on nose. Well balanced with full structure and elegant mousse with mouth-filling bubble explosion and long crisp finish

HARVESTING

Grapes were harvested at 19' brix and 12g/l TA. The whole bunches are pressed and only the best cuvee fractions are used for base wine.

CLONES

Davis & USA CY4

WINEMAKING & MATURATION

After primary fermentation the wine goes through malolactic fermentation to give richness to the wine. Once this is complete, it is then inoculated for second fermentation in bottle under crown cap. Thus being Method Traditionale.

After 24 months on lees the bottles are then riddled on wooden pupitres and then disgorged with the wines final dosage.

ACCOLADES

2015 - Diners Club Young Winemaker of the Year 2017