



Jordan Cobblers Hill 2003

THE WINES OF
JORDAN
STELLENBOSCH



BACKGROUND

The Ultimate Expression of Jordan Terroir. A limited-release wine, honouring the Jordan family heritage as master cobblers.

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, 220m above sea level.

AGE OF VINES

11 years old.

BLEND

55% Cabernet Sauvignon, 30% Merlot and 15% Cabernet Franc

ANALYSIS

Alc: 14.5%

Total Acid: 6.2g/l

pH: 3.53

Residual Sugar: 3g/l

TASTING NOTES

Complex dark chocolate, black cherry and cassis intertwine with opulent blackberry fruit, and hints of mint and toasty vanilla. This is a big mouthfilling wine, with densely layered ripe tannins, beautifully balanced and refined – the ultimate expression of the Jordan terroir. Decant 30 minutes before serving and serve at 13°C.

HARVESTING

The Cabernet Sauvignon was harvested on the 25th February 2003 at 25.6°B, the merlot grapes were harvested on the 1st and 3rd March 2003 at 24.4°B and the Cabernet Franc grapes were harvested on 6 March 2003 at 24.6°B.

CLONES

Merlot clones 192 & 36 on R110 rootstock; Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock.

WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malolactic fermentation. A selection of the best barrels was made and the wine spent a total of 23 months in 225 litre French oak barrels. After a light filtration the wine was bottled on the 22nd February 2005

ACCOLADES

91 rating in The Wine Enthusiast (November 2006)

4 stars in the 2007 John Platter Wine Guide

Gold Medal at the 2006 International Wine & Spirit Competition.