



Jordan Cobblers Hill 2004

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

12 years old.

BLEND

46% Cabernet Sauvignon, 33% Merlot and 21% Cabernet Franc.

ANALYSIS

Alc: 14.5%

Total Acid: 6.4g/l

pH: 3.56

Residual Sugar: 2g/l

TASTING NOTES

The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 26-month barrel ageing adds viscosity and a spicy finish.

HARVESTING

The Cabernet Sauvignon grapes were harvested on 4th March 2005 at 25.7°B, the Merlot grapes were harvested on the 28th February 2005 at 25.6°B and the Cabernet Franc grapes were harvested on 7th March 2005 at 24.4°B.

CLONES

Merlot clones 192 & 36 on R110 rootstock; Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock & Cabernet Franc clone 1D on R110 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 malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 26 months in 225 litre French oak barrels. After a light filtration the wine was bottled on the 26 June 2006.

ACCOLADES

2011- Gold at 2014 UK Sommelier wine Awards

2010- Silver at Veritas Wine Awards

2010- Outstanding Gold at International Wine & Spirits

2009- Gold at 2013 Decanter Wine Awards

FOOD SUGGESTION

Perfect with beef fillet, sirloin steak or veal cutlets.