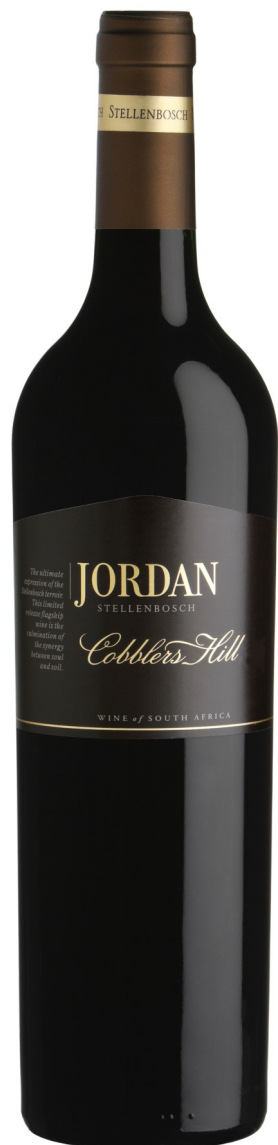


THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Cobblers Hill 2016

#### 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

24 years old.

#### BLEND

72% Cabernet Sauvignon, 28% Merlot

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 5.8g/l

**pH:** 3.53

**Residual Sugar:** 2.3g/l

#### TASTING NOTES

The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 24-month barrel ageing adds viscosity and a spicy finish.

#### HARVESTING

Cabernet Sauvignon between the 12th of February & 2nd of March 2016 at 23°B and the Merlot between the 8th of March & 15th of March 2016 - 23.2°B.

#### CLONES

Merlot: 192 & 36 on R110 rootstock; Cabernet Sauvignon: 27 & 14 on 101-14 rootstock; Cabernet Franc: 1D on R110 rootstock; Petit Verdot: PR8719A.

#### 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 24 months in 225 litre French oak barrels.

#### ACCOLADES

2016- Tim Atkin 94 points  
2015- Tim Atkin 94 points  
2014- Tim Atkin 93 points  
2013- Grand Cru National Champion  
2012- Gold at the 2015 IWSC competition  
2011- Gold at 2014 UK Sommelier wine Awards

#### FOOD SUGGESTION

Perfect with beef fillet, sirloin steak or veal cutlets.