

THE WINES OF
JORDAN
STELLENBOSCH



Jordan Unoaked Chardonnay 2017

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, 250 - 310m above sea level.

AGE OF VINES

32 years old.

BLEND

100% Chardonnay

ANALYSIS

Alc: 13%

Total Acid: 6.0g/l

pH: 3.41

Residual Sugar: 2.3g/l

TASTING NOTES

Inspired by the styles of Chablis where Chardonnay is allowed to express its inherent character. A totally unique unoaked offering that is defined partly by extended lees contact that develops mouthfeel and nuance in the wine. Aromas of freshly grated lemon zest and citrus orchard that finishes with flavours of apricot puree and lime sorbet.

HARVESTING

Between 3rd of February & 15th of March 2017

CLONES

Davis & Burgundian

WINEMAKING & MATURATION

After cold settling for two days, the juice was tank-fermented with a selection of French yeasts (EC1118 and D47). After fermentation the wine spent 4 months "sur lie" in the tank with occasional lees stirring to accentuate the leesy character.

ACCOLADES

2013- 91 points The Wine Advocate

FOOD SUGGESTION

Perfect with tapas and light seafood dishes.