



Jordan Inspector Péringuey Chenin Blanc 2020

THE WINES OF
JORDAN
STELLENBOSCH



BACKGROUND

Named after Louis Albert Péringuey, the 19th Century Inspector-General of Vineyards in the Cape, who led the fight against phylloxera and supervised the importation of American rootstocks onto which the various vineyard varieties were grafted.

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 and loam.

ASPECT

Cool south- and east-facing vineyards, 220m above sea level.

AGE OF VINES

37 years old.

CLONES

Montpellier.

BLEND

100% Chenin Blanc.

ANALYSIS

Alc: 13.5%

Total Acid: 5.5g/l

pH: 3.5

Residual Sugar: 2.8g/l

TASTING NOTES

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

HARVESTING

The grapes were harvested between the 20th of February and the 25th of February 2020 between 21.1 – 22.4°B.

WINEMAKING & MATURATION

After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L in 2nd & 3rd fill Burgundian-shaped barrels, and matured “sur-lie” in the barrel for 7 months with occasional “barrel rolling” to add richness to the palate. To accentuate the fresh citrus flavour, 30% tank-fermented Chenin Blanc was blended with the barrel fermented portion.

ACCOLADES

2019 - 4.5 stars in Platter's by Diners Club Wine Guide 2021

2019 - Double Gold in National Wine Challenge

2019 - 80 points in Old Mutual Trophy Show

2019 - 90 points Prescient Winemag Chenin Report

FOOD SUGGESTION

Perfect with mild Thai curries or grilled chicken.