

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Special Release Cabernet Franc 2015

#### BACKGROUND

*Jordan has been long regarded as one of South Africa's most successful wine producers. Gary and Kathy have made an intimate study of the terroir and have especially selected this Cabernet Franc from some of their best vineyard sites exclusively for the Insiders Wine Club.*

#### 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.

#### ASPECT

East- and west-facing vineyards.

#### AGE OF VINES

24 years old.

#### BLEND

100% Cabernet Franc.

#### ANALYSIS

**Alc:** 14.5%

**Total Acid:** 5.3g/l

**pH:** 3.62

**Residual Sugar:** 2.6g/l

#### TASTING NOTES

Harvested from mature east facing vineyards established on mother soils of decomposed granite.

This Cabernet Franc has a bright, rich ruby colour, with layered plum and cherry flavours. The palate is supple and earthy with nuances of vanilla and a lingering finish.

#### HARVESTING

Cabernet Franc on the 4th March 2015 at 25°B.

#### WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermentors at 26-28°C. Pump-overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation. After settlement the wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 18 months in new and second fill 225 litre French oak barrels.

#### FOOD SUGGESTION

Perfect with fillet or game meat such as ostrich or kudu.