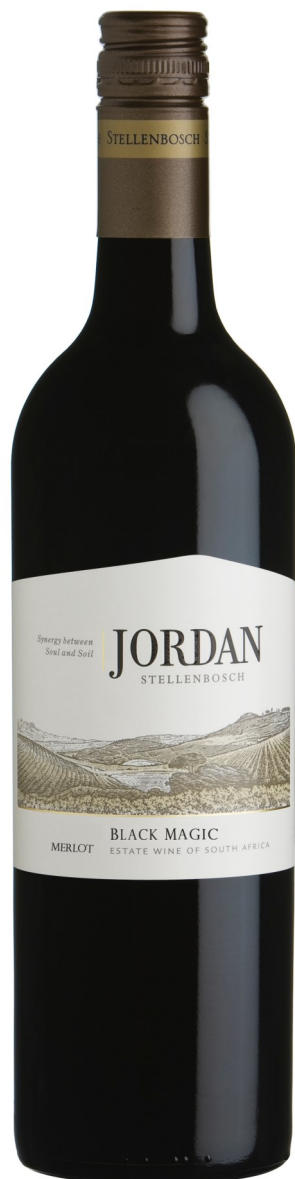


THE WINES OF
JORDAN
STELLENBOSCH



Jordan Black Magic Merlot 2020

BACKGROUND

The name Merlot is thought to be a diminutive of merle, the French name for the blackbird. At Jordan Wine Estate, our Merlot vineyards are based on Black Tourmaline-rich granite which darkens the soil, leading to perfumed, inky wines.

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

28 - 35 years old.

CLONES

192, 36, 343 & 348.

BLEND

100% Merlot.

ANALYSIS

Alc: 13.5%

Total Acid: 6.4 g/l

pH: 3.38

Residual Sugar: 2.4 g/l

TASTING NOTES

Harvested from mature east- and west-facing vineyards established on mother soils of decomposed granite. Part whole-berry fermentation and softer pump-overs extract aromas of red plums and dark bitter chocolate. French oak maturation seasons the wine to accentuate the seductive flavours and generous velvety tannins.

HARVESTING

The grapes were harvested between the 3rd of March and the 23rd of March 2020 at 23.9B.

WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermenters 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.

ACCOLADES

2018– Bronze at Decanter World Wine Awards (89 points)

2018– Silver medal at Old Mutual Trophy Show (91 points)

2018– Platinum award at National Wine Challenge 2021

2018– 4.5 stars in Platter's by Diners Club 2022