

THE WINES OF
JORDAN
STELLENBOSCH



Jordan Cold Fact Sauvignon Blanc 2022

BACKGROUND

Cold Fact is the album from singer-songwriter Sixto Rodriguez, who became a cultural phenomenon in South Africa and was made internationally famous in the film 'Searching for Sugar Man.' It is also a play on the cold soak technique we use to extract flavour from the skins of our ripest Sauvignon Blanc grapes (we search for sugar man), which are then chilled and left for hours or even overnight on the skins, with the process helping to extract the intense flavours associated with this highly aromatic grape variety.

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

Glenrosa and Hutton.

ASPECT

East-and south-facing hillside slopes, 220 - 380m above sea level.

AGE OF VINES

39 years old.

CLONES

SB11, 159, 215 & 317.

BLEND

100% Sauvignon Blanc.

ANALYSIS

Alc: 13.5%

Total Acid: 5.7g/l

pH: 3.20

Residual Sugar: 1.6g/l

TASTING NOTES

Our unoaked offering exudes aromatics of blackcurrant leaf & ripe Cape fig balanced by a complex fruit structure and sweet Provençale herbs on the finish.

HARVESTING

Grapes were harvested at different ripeness levels to add fruit complexity to the wine, and vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours. By retaining the outer leaf layer and removing leaves in the centre of the canopy to form a tunnel-like effect promoting good air-flow, grapes were unaffected by botrytis and higher pyrazine levels associated with much cooler vintages could be obtained.

WINEMAKING & MATURATION

The grapes were destemmed before receiving approximately 6 hours skin contact. After gentle pressing in a pneumatic "tank" press, the juice was cold settled for 2 days before being racked and inoculated with selected yeasts. The wine spends 6 months on lees before blending and bottling. All the vineyard blocks were kept separate and fermentation took place between 12-16°C.