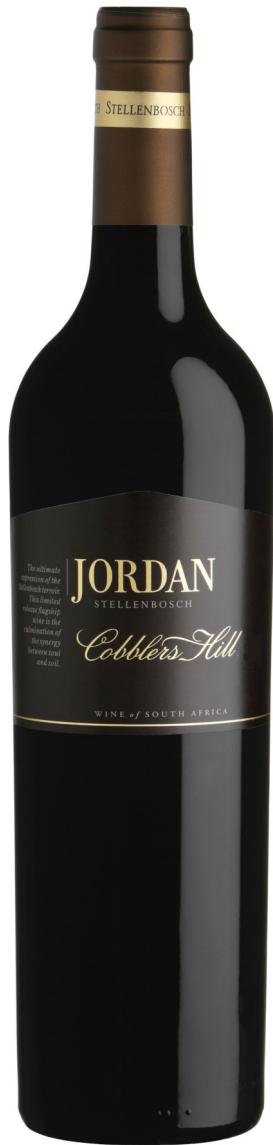


THE WINES OF
JORDAN
STELLENBOSCH



Jordan Cobblers Hill 2020

BACKGROUND

The Ultimate Expression of Jordan Terroir. A limited-release wine, honouring the Jordan family heritage as master cobblers.

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

West-facing, 220m above sea level.

AGE OF VINES

27 years old.

BLEND

68% Cabernet Sauvignon, 22% Merlot, 10% Cabernet Franc.

ANALYSIS

Alc: 13.5%

Total Acid: 5.9g/l

pH: 3.52

Residual Sugar: 2.5g/l

TASTING NOTES

The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 18-month barrel ageing adds viscosity and a spicy finish.

HARVESTING

Cabernet Sauvignon between the 2nd of March and the 18th March 2020 at 23.9°B and the Merlot between the 16th and 23rd of March 2020 at 23.3°B.

CLONES

Merlot: 192 & 36 on R110 rootstock; Cabernet Sauvignon: 27 & 14 on 101-14 rootstock; Cabernet Franc: 1D on R110 rootstock.

WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel tanks at 28° C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it went through malolactic fermentation. A selection of the best barrels were used and the wine spent a total of 18 months in 225 litre French oak barrels.

ACCOLADES

2017– 4.5 stars in Platter's by Diners Club 2022

2017– Silver award at Decanter World Wine Awards - 94 points

2017– Bronze medal at Old Mutual Trophy Show - 88 points

2017– Silver award in International Wine Challenge 2021

2016- 4.5 stars in Platter's by Diners Club 2021

2015- Tim Atkin 94 points

2014- Tim Atkin 93 points

2013- Grand Cru National Champion