

THE WINES OF
JORDAN
STELLENBOSCH



Jordan Assyrtiko 2023

BACKGROUND

Jordan is home to the first mother block of Assyrtiko in South Africa. Planted on dry, windy, north-facing slopes overlooking the sea, this ancient variety is a love letter from the Mediterranean, whilst capturing our pioneering spirit as we move towards a regenerative future.

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

Estate Wine of Origin Stellenbosch.

SOIL

Decomposed granite and loam.

ASPECT

North facing vineyard, 200m above sea-level.

AGE OF VINES

4 years old.

CLONES

DA12566K

BLEND

100% Assyrtiko

ANALYSIS

Alc: 13.5%

Total Acid: 7.76 g/l

pH: 3.10

Residual Sugar: 1.24g/l

TASTING NOTES

Pure and aromatic, minerally rather than floral. Citrus peel with green, crunchy stone fruit and steely acidity which drives the wine. Flinty notes with an intense mouthfeel and a distinctive mineral salinity adding to the bright, savoury finish.

HARVESTING

The grapes were hand picked on the 27th of February 2023 at 22.3°B.

WINEMAKING & MATURATION

After hand picking the Assyrtiko, the grapes were placed in a small basket press and underwent gentle pressing followed by cold settling of the juice for 2 days. The juice was fermented in stainless steel tanks to ensure the expression of pure varietal character and kept on the lees for 2 months before being racked. The wine is unfiltered.