



THE WINES OF  
**JORDAN**  
STELLENBOSCH



#### BACKGROUND

*The gardens and willow trees at Jordan are home to the Cape Dwarf Chameleon. Chameleon is a wonderfully apt name, expressing the changing flavours of the component varieties of these fruit-driven blends.*

#### 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 and loam.

#### ASPECT

Cool south- and east-facing vineyards, 220m above sea level.

#### AGE OF VINES

16 - 21 years

#### BLEND

44% Sauvignon Blanc, 40% Chardonnay and 16% Chenin Blanc

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 6.7g/l

**pH:** 3.38

**Residual Sugar:** 2.6g/l

#### TASTING NOTES

Its chameleon-like character adapts to any drinking experience, from summer sipping to Alfresco dining. An intriguing blend – grassy, green fig Sauvignon Blanc and zesty, citrus-melon Chardonnay, balanced by a long creamy finish.

#### HARVESTING

The Sauvignon Blanc was harvested between 10<sup>th</sup> February and 15<sup>th</sup> March 2004, the Chardonnay between 12<sup>th</sup> and 22<sup>nd</sup> March 2004 and the Chenin Blanc on the 18<sup>th</sup> of February 2004. .

#### WINEMAKING & MATURATION

The Sauvignon Blanc was tank-fermented to retain the intense varietal character, and blended with tank-fermented Chardonnay that received extended lees contact to create a full fruity wine. A small percentage of tank fermented Chenin Blanc was blended to add richness to the wine .

#### FOOD SUGGESTION

Versatile white – with or without food. But perfect with a creamy pasta dish.