



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

17 - 22 years

BLEND

54% Sauvignon Blanc, 36% Chardonnay and 10% Chenin Blanc

ANALYSIS

Alc: 13%

Total Acid: 6.7g/l

pH: 3.22

Residual Sugar: 2.4g/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 26th January and 7th February 2005, the Chardonnay between 3rd February and 3rd March 2005 and the Chenin Blanc on 18th February 2005.

WINEMAKING & MATURATION

The Sauvignon Blanc was tank-fermented to retain its 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 also added to ensure a rich, citrusy blend.

FOOD SUGGESTION

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