

THE WINES OF
JORDAN
STELLENBOSCH



BACKGROUND

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

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

South and east-facing slopes, 300m above sea level.

AGE OF VINES

24 years old.

BLEND

100% Chardonnay

ANALYSIS

Alc: 11%

Total Acid: 7.8g/l

pH: 3.07

Residual Sugar: 2.4g/l

TASTING NOTES

Vibrant green – yellow hue with a long bead of delicate bubbles. Fresh green apples, citrus blossom, and hints of fresh brioche on the nose. Well-balanced with a full structure and elegant creamy mousse, a mouth-filling explosion, and a long crisp finish.

HARVESTING

Grapes were harvested on the 3rd of February 2019 at 18.4' brix and 9.59g/1TA. The whole bunches are pressed and only the best cuvee fractions of 450 litres per ton are used for the base wine.

CLONES

Davis & USA CY4

WINEMAKING & MATURATION

The wine is inoculated for second fermentation in bottle under crown cap.

After 51 months on lees the bottles are then riddled on wooden pupitres and then disgorged with the wines final dosage.