

# Timepiece

JORDAN STELLENBOSCH

## BACKGROUND

*Timepiece is a wine collection that captures a part of our heritage. The collection includes single vineyard wines from our estate vineyards, older than 35 years and carries the stamp of the estate founder, Ted Jordan.*

## 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

39 years old – *Old vine certified.*

## CLONES

Montpellier.

## BLEND

100% Chenin Blanc – *Single vineyard*

## ANALYSIS

**Alc:** 14%

**Total Acid:** 5.7g/l

**pH:** 3.58

**Residual Sugar:** 2.8g/l

## TASTING NOTES

Charming and introspective aromas of angelica, quince and orchard fruits. The clarity of fruit on the crystalline palate is supported by the bright acidity and the savoury, ethereal finish.

## HARVESTING

The grapes were harvested at optimal ripeness on the 23rd of February 2021 at approximately 23.5°B.

## WINEMAKING & MATURATION

The juice was fermented in a combination of oak barrels and clay amphora. 75% of the juice was barrel-fermented in 228L 2nd & older fill French oak barrels and 25% in 400L clay amphora-amphora has the natural ability to keep the lees in constant suspension during fermentation. This was followed by malolactic fermentation in both the amphora and barrels and matured “sur-lie” for 9 months with occasional “barrel rolling” to add richness to the palate. Five barrels were naturally fermented. No sulphur was added during the course of vinification and only at final bottling.

## ACCOLADES

2021 - 93 Points - Tim Atkin Awards

2021 - 4.5 stars John Platter Wine Guide 2023

2021 - Neal Martin - 92 Points 2022



Jordan Timepiece Chenin Blanc 2021

