



Jordan Amphora Chardonnay 2020

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

Glenrosa and Hutton.

ASPECT

Coolers south- and east-facing slopes, 250 - 310m above sea level.

AGE OF VINES

22 - 36 years old.

CLONES

Davis & Burgundian clones.

BLEND

100% Chardonnay.

ANALYSIS

Alc: 12.5%

Total Acid: 5.4g/l

pH: 3.60

Residual Sugar: 2.8g/l

TASTING NOTES

A variety of chardonnay clones planted on different slopes, harvested at different ripening levels and all of it fermented and matured in clay amphorae. An amphora is a traditional clay pot which has been used in old-world wine regions for thousands of years to ferment and mature white and red wines.

HARVESTING

The grapes were harvested from the 25th of February to the 3rd of March 2020 at an average of 22.05°B.

WINEMAKING & MATURATION

The Amphora Chardonnay, matured in 400 litre amphora for nine months, displays primary citrus fruit characteristics with a typical mineral, flinty notes imparted through fermentation and maturation in the handmade clay amphorae. The wine is rich with a savoury texture and an oyster shell finish.