

Jordan Nine Yards Chardonnay 2003

Veritas 2004 - Double Gold

Received 5 Stars in the 2005 edition of the John Platter Wine Guide

Juliet Cullinan Wine Connoisseur Awards 2004 - Gold

International Wine Challenge 2005 - Bronze

Butterscotch, spicy cloves, lemon/lime and orange peel with complex mineral citrus flavours. A rich mouthfeel and subtly balanced toasty French oak integrate with the long, tropical peach and melon finish. After a light filtration, the wine was bottled on the 9th February 2004.

The ultimate expression of Jordan terroir. The Nine Yards Chardonnay is made in a Reserve Style, from a barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went to the Whole Nine Yards!

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.32 ta : 6.6 g/l

type : White style : Dry body : Full taste : Fruity wooded

pack : Bottle

Veritas 2004 - Double Gold

Received 5 Stars in the 2005 edition of the John Platter Wine Guide

Juliet Cullinan Wine Connoisseur Awards 2004 - Gold

International Wine Challenge 2005 - Bronze

in the vineyard : Situated between 250 and 280m above sea level, this 15 year old, site-specific vineyard is planted to both Burgundian and Davis clone Chardonnay. East-facing Hutton and Glenrosa soils, innovative canopy management and low crop levels ensure that the vineyard produces smaller berries with concentrated citrus flavours.

about the harvest: The grapes were harvested on the 20th and 21st February 2003 at between 23.3° and 24.3° Balling.

in the cellar : Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228 litre new French oak barrels from selected Burgundian cooperages. The barrels were inoculated with French yeast. A percentage of the wine was allowed to go through natural fermentation. Differing stylistically from the varietal Jordan Chardonnay, the wine was matured on its lees for 12 months, with regular barrel rolling to accentuate the rich, leesy character.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com