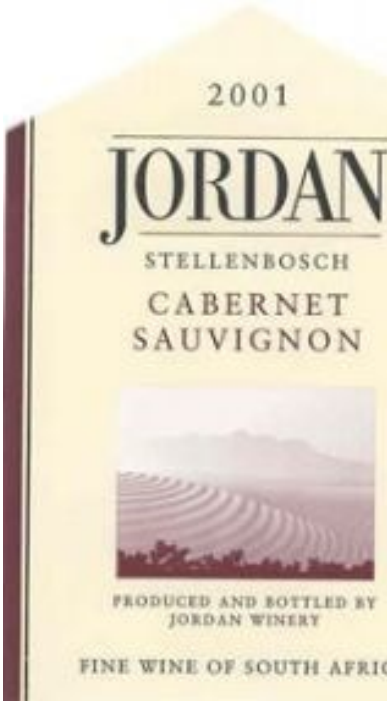
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Jordan Cabernet Sauvignon 2002

Silver - Juliet Cullinan Wine Connoisseurs Awards 2004 - Silver
Wine Magazine (November 2004 issue) - 4 stars
John Platter Guide 2005 - 4 stars
Fairbairn Capital Trophy Wine Show 2005 - Bronze
Silver - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Bronze
Deep ruby colour, huge mouth-filling flavours of blackberry, cassis and vanilla. French oak barrels add a complex toastiness. Alluring in its youth but will reward those who resist temptation and explore the wineâ€™s maturation potential.



variety : Cabernet Sauvignon | 94.5% Cabernet Sauvignon, 5.5% Cabernet Franc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.6 **ta :** 5.8 g/l
type : Red
pack : Bottle

Silver - Juliet Cullinan Wine Connoisseurs Awards 2004 - Silver
Wine Magazine (November 2004 issue) - 4 stars
John Platter Guide 2005 - 4 stars.
Fairbairn Capital Trophy Wine Show 2005 - Bronze
Silver - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Bronze

in the vineyard : Spectacular panoramic views of Stellenbosch and Cape Town, cool hillside vineyards planted to classic varieties, and a modern family-run winery have combined to produce distinctive wines displaying the ripe concentrated fruity accessibility of the New World, with the complex elegance of classic wine styles.

12 - 17 year old Cabernet Sauvignon vineyards. (Clones: CS163, CS27, CS14, CS46.) Situated on east - and north-facing slopes between 200 and 240m above sea level.

about the harvest: The grapes were harvested between 25th February and 6th March 2002.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. Extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent Malo-lactic fermentation. After further racking it spent 20 months in new and used French oak barrels, before being lightly filtered prior to bottling.

Jordan Wine Estate

Stellenbosch
021 881 3441
www.jordanwines.com