

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 wine'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

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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

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www.jordanwines.com

