

Jordan Cobblers Hill 2002

International Wine & Spirit Competition 2005 - Gold Medal and Best in Class

Complex dark chocolate, black cherry and cassis intertwine with opulent blackberry fruit, and hints of mint and toasty vanilla. This is a big mouthfilling wine, with densely layered ripe tannins, beautifully balanced and refined – the ultimate expression of the Jordan terroir.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 15% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.47 ta : 6.6 g/l

type : Red wooded

pack : Bottle

International Wine & Spirit Competition 2005 - Gold Medal and Best in Class

Judges at the International Wine & Spirit Competition described the Cobblers Hill as "so impressive that it's almost frightening! Perfectly tuned, with knife-edge balance. It has to be tried to be believed."

in the vineyard : The Cabernet Sauvignon and Merlot were harvested from selected vineyards, situated on decomposed granite soils (Hutton & Glenrosa soil form). These vineyards produce smaller berries ensuring concentrated fruit flavours. (Merlot clones 192 & 36 on R110 rootstock; Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock).

about the harvest: The Cabernet Sauvignon was harvested on the 25th February 2002 at 25.7°B and the Merlot grapes were harvested on the 2nd March 2002 at 24.6°B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 23 months in 225 litre French oak barrels. After a light filtration the wine was bottled on the 10 February 2004.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com