

Jordan Merlot 2003

Counours Mondial de Bruxelles 2005 - Gold

Bronze - International Wine and Spirit Competition (IWSC) 2005, /b>

International Wine Challenge 2005 - Seal of Approval

Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavours.

Framed by generously rounded tannins and spiciness from maturation in French oak, this wine is seductive from start to finish.

variety : Merlot | 100% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.38 g/l pH : 3.39 ta : 6.42 g/l

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

pack : Bottle

Counours Mondial de Bruxelles 2005 - Gold

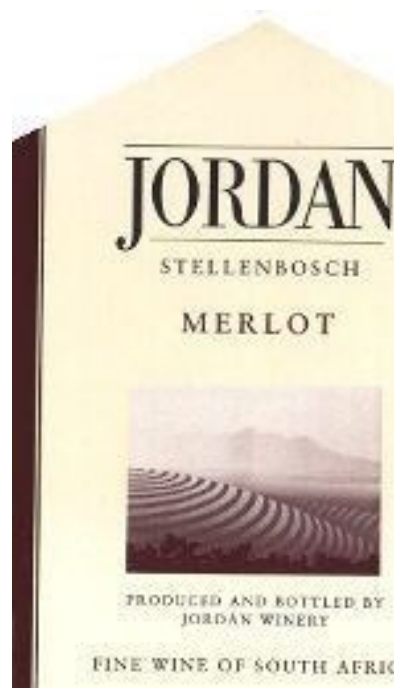
Bronze - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

in the vineyard : The Merlot was harvested from east- and west-facing 11 - 17-year-old vineyards, situated on decomposed granite soils. The maturity of these vineyards ensures smaller berries with concentrated fruit flavours.

about the harvest: The grapes were harvested between 22 and 28 February 2003.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 26-30Â°C. Pump-overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation. The wine was racked into barrels during the second week of March where it underwent malo-lactic fermentation. After further racking it spent 14 months in new and second fill 225 litre French oak barrels.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com