

## Jordan Nine Yards Chardonnay 2004

International Wine and Spirit Competition (IWSC) 2006 - Silver

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 11th May 2005.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 2.8 g/l pH : 3.29 ta : 6.7 g/l

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

**pack :** Bottle

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**in the vineyard :** Situated between 250 and 280m above sea level, this 16 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 19 and 20 February 2004 at between 23.4° and 24.5° 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 lees for 14 months, with regular barrel rolling to accentuate the rich, leesy character.



### Jordan Wine Estate

Stellenbosch

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[www.jordanwines.com](http://www.jordanwines.com)