

Jordan Unoaked Chardonnay 2005

Fresh limey-citrus and floral aromas with underlying tropical fruit and winter melon. Rich full palate with a long, well balanced finish.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.0 g/l pH : 3.18 ta : 6.8 g/l

type : White

pack : Bottle

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.

Harvested from mature vineyards (11 - 20 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south facing slopes (380 - 400m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours. The vineyards are unirrigated.

about the harvest: The grapes were harvested on 15 February 2005 at sugar levels from 23.5° to 24° Balling.

in the cellar : After cold settling for two days, the juice was tank-fermented with a selection of French yeasts (EC1118 and DA7). The wine spent 4 months *sur lie* in the tank with occasional lees stirring to accentuate the leesy character and bottled on 29th June 2005.

Jordan Wine Estate

Stellenbosch

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