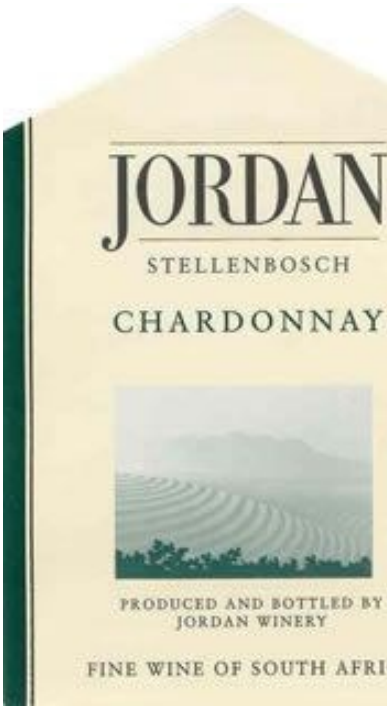
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Jordan Chardonnay 2004

Top 10 Diners Club Awards 2006
International Wine and Spirit Competition (IWSC) 2006 - Gold
Swiss International Air Lines Wine Awards 2006 â€“ Seal of Approval
Veritas 2005 - Double Gold
Selected for British Airways First Class
Winemaker's Choice Awards 2005 - Diamond
A powerful expression of Chardonnay, brimming with fruit flavour and elegance. A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours.



variety : Chardonnay | 100% Chardonnay
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.6 g/l **pH :** 3.4 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle

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in the vineyard : Harvested from mature vineyards (12 â€“ 17 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south and east-facing slopes (250 - 310m 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 between 12 February and 3 March 2004 between 22.3Â° and 24.5Â° Balling.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (50% new, 30% second-fill and 20% third fill Nevers and Burgundian oak barrels from selected French cooperages). The wine was matured â€œsur lieâ€ in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 11.5% tank-fermented Chardonnay was blended with the barrel-fermented wine to ensure well-balanced of citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malo-lactic fermentation.

Jordan Wine Estate

Stellenbosch
021 881 3441
www.jordanwines.com