

Jordan Mellifera Noble Late Harvest 2004

Juliet Cullinan Wine Connoisseurs Awards 2005 - Gold Medal

Delicate, floral and fresh ripe apricot bouquet with a limey citrus twist. Sun-dried peach and apricot flavours with a well-balanced acidity add elegance to the long rich finish.
Only 400 cases of 6 x 375ml made.

variety : Riesling | 100% Riesling

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 80.6 g/l pH : 3.58 ta : 8.0 g/l

type : Dessert

pack : Bottle

Juliet Cullinan Wine Connoisseurs Awards 2005 - Gold Medal

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.

A small south-facing 18 year old block of Riesling is home to this limited-release wine. Situated at 280m above sea level on Glenrosa soil, the vineyard is planted to Geisenheim clone 239 on Richter 110 rootstock. Misty weather during veraison encouraged botrytis (pourriture noble) which concentrates the flavours and sugars.

about the harvest: Hand-selected and harvested on 25th March 2004.

in the cellar : The utmost patience was needed to make this wine, taking the whole day to press the raisined berries. The juice was racked into a stainless steel tank and fermented at 14°C with a specially selected strain of yeast capable of handling higher sugars.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com