

Jordan Chenin Blanc Barrel Fermented 2004

2006 Old Mutual Trophy Wine Show - Trophy

Veritas 2005 - Silver

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of citrus cream, tropical fruit and honey interlaced with a spicy complexity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan, Johan Kruger

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.7 g/l pH : 3.31 ta : 6.4 g/l
wooded

pack : Bottle

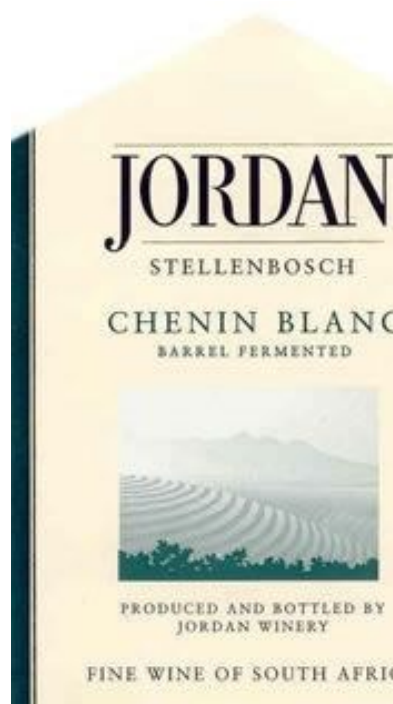
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in the vineyard : The grapes were harvested from 17 - 23 year old, cool south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Harvested between 13th February and 8th March 2004.

in the cellar : After gentle pressing followed by cold-settling for 2 days, the juice was barrel- fermented in 228l second-fill Burgundy-shaped barrels, and matured *àœsur-lie* in the barrel for 8 months with occasional *àœbatonage* for added richness to the palate. To accentuate the fresh apple and citrus flavours, a 29% tank-fermented portion was blended in. The wine was bottled on 5th November 2004.



Jordan Wine Estate

Stellenbosch

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