

## Jordan Cobblers Hill 2003

### 2007 International Wine Challenge - Silver Medal

Complex dark chocolate, black cherry and cassis intertwine with opulent blackberry fruit, and hints of mint and toasty vanilla. This is a big mouth-filling wine, with densely layered ripe tannins, beautifully balanced and refined - the ultimate expression of the Jordan terroir

**variety :** Cabernet Sauvignon | 55% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc.

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.92 % vol   rs : 2.7 g/l   pH : 3.42   ta : 6.3 g/l   va : 0.69 g/l   so2 : 75 mg/l   fso2 : 17 mg/l

**type :** Red   wooded

**pack :** Bottle   **closure :** Cork

2007 International Wine Challenge â€” Silver Medal

Received 4 ½ stars in the 2006 John Platter Guide

Selected for Aer Lingus 2006 wine list

**in the vineyard :** The Cabernet Sauvignon and Merlot were harvested from selected vineyards, situated on decomposed granite soils (Hutton & Glenrosa soil form). These vineyards produce smaller berries ensuring concentrated fruit flavours. (Merlot clones 192 & 36 on R110 rootstock; Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock).

**about the harvest:** The Cabernet Sauvignon was harvested on the 25th February 2003 at 25.6Â°B, the merlot grapes were harvested on the 1st and 3rd March 2003 at 24.4Â°B and the Cabernet Franc grapes were harvested on 6 March 2003 at 24.6Â°B.



## Jordan Wine Estate

Stellenbosch

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