

Jordan Merlot 2004

Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavours. Framed by generously rounded tannins and spiciness from maturation in French oak, this wine is seductive from start to finish.

variety : Merlot | 100% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.42 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

in the vineyard : The Merlot was harvested from east- and west-facing 12 - 18 year old vineyards, situated on decomposed granite soils. The maturity of these vineyards ensures smaller berries with concentrated fruit flavours.

about the harvest: The grapes were harvested between 21st February and the 16th March 2004.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 26 - 28°C. Pump-overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation. The wine was racked into barrels during the second week of March where it underwent malolactic fermentation. After further racking it spent 16 months in new and second fill 225 litre French oak barrels.



Jordan Wine Estate

Stellenbosch

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