

Jordan Nine Yards Chardonnay 2005

2007 Old Mutual Trophy Wine Show â€” Bronze Medal (71/100)

2007 Decanter World Wine Awards â€” Silver Medal

2007 International Wine Challenge â€” Commended

2006 Old Mutual Trophy Wine Show - Bronze Medal

Butterscotch, spicy cloves, lemon/lime and orange peel with complex mineral citrus flavours. A rich mouthfeel and subtly balanced toasty French oak integrate with the long, tropical peach and melon finish. After a light filtration, the wine was bottled on the 7th March 2006.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.38 ta : 6.0 g/l

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

pack : Bottle

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in the vineyard : Situated between 250 â€” 280m above sea level, this 17 year old, site-specific vineyard is planted to both Burgundian and Davis clone Chardonnay. East-facing Hutton and Glenrosa soils, innovative canopy management and low crop levels ensure that the vineyard produces smaller berries with concentrated citrus flavours.

about the harvest: The grapes were harvested on the 16th February 2005 at 24Â° Balling.

in the cellar : Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228 litre new French oak barrels from selected Burgundian cooperages. The barrels were inoculated with French yeast. A percentage of the wine went through natural fermentation. Differing stylistically from the varietal Jordan Chardonnay, the wine was matured â€”sur lieâ€” for 12 months, with regular barrel rolling to accentuate the rich, leesy character.



Jordan Wine Estate

Stellenbosch

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