

Jordan Chardonnay 2005

A powerful expression of Chardonnay, brimming with fruit flavour and elegance. A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.1 g/l **pH** : 3.34 **ta** : 5.9 g/l

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

pack : Bottle

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

Selected for British Airways First Class

Winemaker's Choice Awards 2005 - Diamond

Veritas 2005 - Double Gold

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.

Harvested from mature vineyards (13 - 18 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south and east-facing slopes (250 - 310m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours. The vineyards are unirrigated.

about the harvest: The grapes were harvested between 3 and 23 February 2005 at between 22.1 and 24.5° Balling.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (41% new, 53% second-fill and 6% third fill Nevers and Burgundian oak barrels from selected French cooperages). The wine was matured in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 13% tank-fermented Chardonnay was blended with the barrel-fermented wine to ensure well-balanced of citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malo-lactic fermentation.



Jordan Wine Estate

Stellenbosch

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