

Jordan Unoaked Chardonnay 2006

Fresh limey-citrus and floral aromas with underlying tropical fruit and winter melon flavours. Rich, full palate with a long, well balanced leesy finish.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol

type : White

pack : Bottle

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 (21 - 7 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south and east facing slopes (380 - 400m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours.

about the harvest: The grapes were harvested between 9th February and 9th March 2006 at sugar levels of between 22.5°B to 23.1°B.

in the cellar : After cold settling for two days, the juice was tank-fermented with a selection of French yeasts (EC1118 and D47). After fermentation the wine spent 4 months - sur lie - in the tank with occasional lees stirring to accentuate the leesy character. The wine was bottled on 1st August 2006.



Jordan Wine Estate

Stellenbosch

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