

Jordan Cabernet Sauvignon 1998

Intense rich berry and minty flavours balanced by soft, ripe tannins and a complex toasty finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

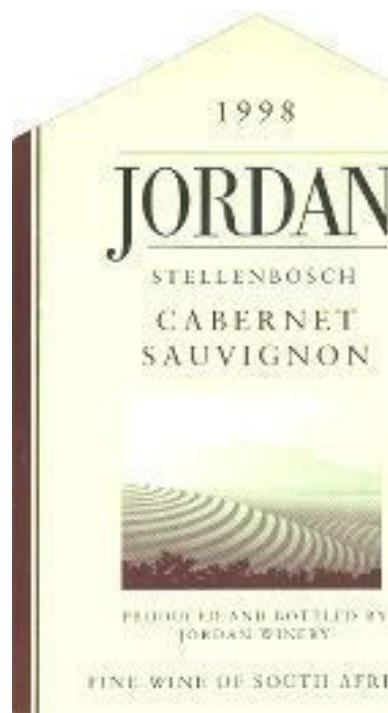
wine of origin : Stellenbosch

analysis : alc : 14.0 % vol pH : 3.6 ta : 6.2 g/l

pack : Bottle

ageing : The wine will gain complexity with further maturation of between 7 to 10 years.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs done twice daily during fermentation. Extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 19 months in new and used French oak barrels before being lightly filtered prior to bottling.



Jordan Wine Estate

Stellenbosch

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