

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

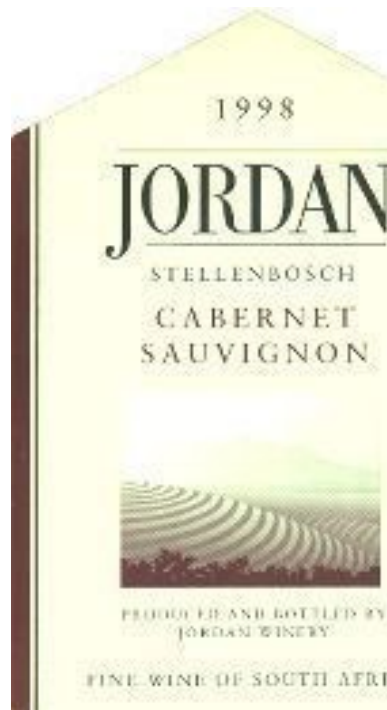
wine of origin : Stellenbosch

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 malo-lactic 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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www.jordanwines.com