

Jordan Chardonnay 2001

Full creamy citrus flavours with an elegant, well-balanced, rich, leesy finish.

variety : Chardonnay | Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

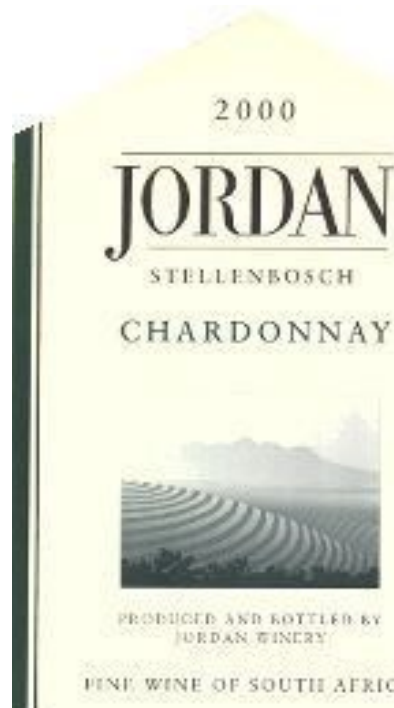
wine of origin : Stellenbosch

analysis : alc : 13.37 % vol rs : 3.5 g/l pH : 3.2 ta : 6.5 g/l

pack : Bottle

ageing : 3-5 years

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (43% new and 57% second-fill Nevers and Burgundian oak barrels from selected French cooperages). The wine was matured "sur lie" in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 17% tank-fermented Chardonnay was blended with the barrel-fermented wine to ensure a good balance of citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malo-lactic fermentation.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com