

Jordan Barrel Fermented Chenin Blanc 2008

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of citrus cream, tropical fruit and honey interlaced with a spicy complexity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.7 g/l pH : 3.43 ta : 5.7 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : The grapes were harvested from 21 - 26 year old, cool south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Harvested between 26th February and 14th March 2008.

in the cellar : After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228l second-fill Burgundy-shaped barrels, and matured "sur-lie" in the barrel for 8 months with occasional "batonage" to add richness to the palate. To accentuate the fresh citrus flavour, 52 % tank-fermented Chenin Blanc was blended with the barrel portion. The wine was bottled on 21th November 2008.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com