

Jordan Reserve Nine Yards Chardonnay 2009

Butterscotch, spicy cloves, lemon/lime and orange peel with complex mineral citrus flavours. A rich mouthfeel and subtly balanced toasty French oak integrate with the long, tropical peach and melon finish. After a light filtration, the wine was bottled.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.47 ta : 5.6 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2017 Old Mutual Trophy Wine Show - Gold (Museum Class)

2011 Decanter World Wine Awards - Gold Medal

2011 Platter's South African Wine Guide - 4½ Stars

2011 SA Terroir Wine Awards - National Winner

2011 Scored 91 points in Robert Parker Review

in the vineyard : Situated between 250 - 280m above sea level, this 20 year old, site-specific vineyard is planted to both Burgundian and Davis clone Chardonnay. East-facing Hutton and Glenrosa soils, innovative canopy management and low crop levels ensure that the vineyard produces smaller berries with concentrated citrus flavours.

about the harvest: The grapes were harvested on the 12th March 2009 at 22.6 – 23.4° B.

in the cellar : Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228-litre French oak barrels (95% new and 5% second fill) from selected Burgundian cooperages (François Frères, Rousseau, Seguin Moreau and Taransaud). The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. Differing stylistically from the varietal Jordan Chardonnay, the wine was matured "sur lie" for 12 months, with regular barrel-rolling to accentuate the rich, leesy character.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com