

Jordan Barrel Fermented Chenin Blanc 2009

Spectacular panoramic views of Stellenbosch and Cape Town, coll hillside vineyards planted to classic varieties, and a modern family-run winery have combined to produce distinctive wines displaying the ripe concentrated fruity accessibility of the New World, with the complex elegance of classic wine.

French oak style 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.

Perfect with mild Thai curries or grilled chicken.

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 22 - 27 year old, cool south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Harvested between 4th - 12th March 2009.

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, 62 % tank-fermented Chenin Blanc was blended with the barrel portion. The wine was bottled on 10th December 2009.



Jordan Wine Estate

Stellenbosch

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