wine.co.za
easiest way to buy wine

Jordan Chenin Blanc Barrel Fermented 2009

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.

Perfect with mild Thai curries or grilled chicken.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan with Sjaak Nelson
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 :** Cork

- Awarded as one of the Top 12 Chenin Blancs in the 2011 Wine Magazine Chenin Blanc Challenge
- Awarded as Top 100 South African Wines 2011
- Received Silver Medal at the 2011 Decanter World Wine Awards
- Received Top Stellenbosch District Terroir Award in 2011 SA Terroir Wine Awards

in the vineyard : Spectacular panoramic views of Stellenbosch and Cape Town, cool 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.

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 and 12th March 2009.

in the cellar : After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228 litre 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
021 881 3441
www.jordanwines.com