

## Jordan The Prospector Syrah 2008

The gold rush of the 1800's led to the discovery of tin in the gravels underlying the Syrah vineyards at Jordan. These minerals lend particular characteristics to this syrah with its rich, dense, dark chocolate, black fruit and *fynbos* flavours interlaced with white pepper. Barrel maturation adds toasty nuances to the richly textured structure.

Perfect with dry aged Chalmar Ribeye, Game and Duck Magret.

**variety** : Shiraz | 100% Syrah

**winery** : Jordan Wine Estate

**winemaker** : Gary & Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol   rs : 2.8 g/l   pH : 3.62   ta : 5.1 g/l

**type** : Red   **style** : Dry

**pack** : Bottle   **closure** : Screwcap

**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 styles.

Harvested from a single west-facing vineyard overlooking Cape Town and Table Mountain. Vertical hedge trellising and low yields ensure a complex concentration of flavours.

**about the harvest**: Harvested on the 18th March 2008.

**in the cellar** : Fermentation between 26-28°C and gentle pressing retains the intensity of the spicy fruit flavours. Malolactic fermentation was completed in French and American oak barrels where the wine was matured for a total of 16 months.



### Jordan Wine Estate

Stellenbosch

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[www.jordanwines.com](http://www.jordanwines.com)