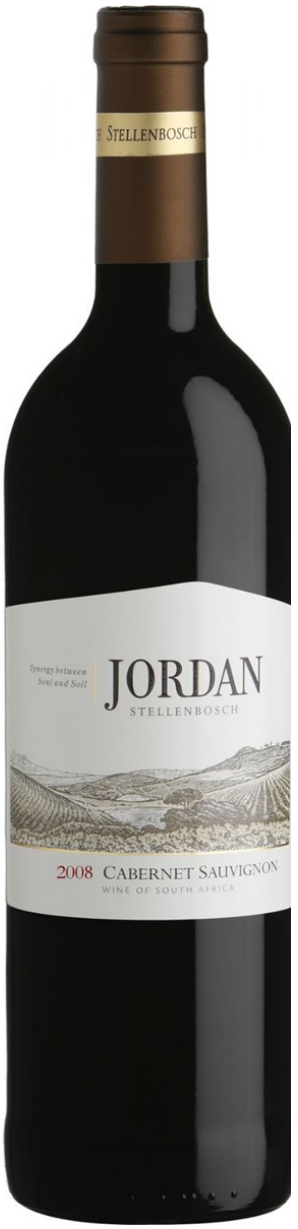
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Jordan Cabernet Sauvignon 2008

Deep ruby colour, huge mouth-filling flavours of blackberry, cassis and vanilla. French oak barrels add a complex toastiness. Alluring in its youth but will reward those who resist temptation and explore the wine's maturation potential.

Perfect with roast leg of lamb or beef fillet.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 1.7 g/l **pH :** 3.69 **ta :** 6.6 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : 14 - 18 year old Cabernet Sauvignon vineyards, (Clones: CS163, CS27, CS14, CS46) situated on west- and north-facing slopes between 200 and 240m above sea level.

about the harvest: The grapes were harvested between 7th March and 20th March 2008 at 23.9 - 25°B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. Selected tanks received extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 19 months in new and used French oak barrels, before being lightly filtered prior to bottling.

Jordan Wine Estate

Stellenbosch
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