

Jordan Merlot 2009

Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavours. Framed by generously rounded tannins and spiciness from maturation in French oak, this wine is seductive from start to finish.

Perfect with Fillet or game meat such as ostrich or kudu.

variety : Merlot | 100% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.51 ta : 6.1 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : The Merlot was harvested from east- and west-facing 10 – 20 year old vineyards, situated on decomposed granite soils. The maturity of these vineyards ensures smaller berries with concentrated fruit flavours.

about the harvest: The grapes were harvested between 3rd and 10th March 2009.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 26° - 28° C. Pump-overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation. The wine was racked into barrels from the second week of March where it underwent malolactic fermentation. After further racking it spent 24 months in new and second fill 225 litre French oak barrels.



Jordan Wine Estate

Stellenbosch

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