

## Jordan Cobblers Hill 2007

Complex dark chocolate, black cherry and cassis intertwine with opulent blackberry fruit, and hints of mint and toasty vanilla. This is a big mouthfilling wine, with densely layered ripe tannins, beautifully balanced and refined - the ultimate expression of the Jordan terroir.

Perfect with Beef fillet, Sirloin steak or veal cutlets.

**variety :** Cabernet Sauvignon | 54% Cabernet Sauvignon, 38% Merlot, 8% Cabernet Franc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 1.4 g/l    pH : 3.6    ta : 6.7 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** The Cabernet Sauvignon, Merlot and Cabernet Franc were harvested from the 16 year old, west facing, Cobblers Hill vineyard, situated on decomposed granite soils (Hutton & Glenrosa soil form). This vineyard produces smaller berries ensuring concentrated fruit flavours. (Merlot clones 192 & 36 on R110 rootstock; Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock & Cabernet Franc clone 1D on R110 rootstock).

**about the harvest:** The Cabernet Sauvignon grapes were harvested between 1st - 14th March 2007 at 23.8 - 25.0°B, the Merlot grapes were harvested on the 15th and 16th March 2007 at 24.7 - 25.7°B and the Cabernet Franc grapes were harvested on 14th March 2007 at 26.0°B.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 24 months in 225 litre French oak barrels.



### Jordan Wine Estate

Stellenbosch

021 881 3441

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