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Jordan Chenin Blanc Barrel Fermented 2011

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 :** 14.0 % vol **rs :** 3.7 g/l **pH :** 3.39 **ta :** 6.9 g/l
type : White **style :** Dry **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **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.

The grapes were harvested from 23 - 28 year old, cool south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Harvested between 16th and 18th February 2011.

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, 32% tank-fermented Chenin Blanc was blended with the barrel portion.

Jordan Wine Estate

Stellenbosch
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