

Jordan Unoaked Chardonnay 2011

Fresh limey-citrus and floral aromas with underlying tropical fruit and winter melon flavours. Rich, full palate with a long, well balanced leesy finish.

Perfect with tapas and light seafood dishes.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.8 g/l pH : 3.19 ta : 6.7 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **closure** : Screwcap

in the vineyard : Harvested from mature vineyards (26 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south and east-facing slopes (250-310m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours.

about the harvest: The grapes were harvested between 9th February and 4th March 2011 at 21.8 - 22.8°B.

in the cellar : After cold settling for two days, the juice was tank-fermented with a selection of French yeasts (EC1118 and D47). After fermentation the wine spent 4 months "sur lie" in the tank with occasional lees stirring to accentuate the leesy character.



Jordan Wine Estate

Stellenbosch

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