

Jordan Reserve Nine Yards Chardonnay 2010

Butterscotch, spicy cloves, lemon/lime and orange peel with complex mineral citrus flavours. A rich mouthfeel and subtly balanced toasty French oak integrate with the long, tropical peach and melon finish. After a light filtration, the wine was bottled.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.27 ta : 6.7 g/l

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

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

International Wine and Spirit Competition 2014 - IWSC International Chardonnay Trophy

Old Mutual Trophy Wine Show 2012 - Bronze

Trophy for South African Chardonnay over £10 and Gold Medal - 2012 Decanter World Wine Awards
Top SA Wines 2012

Received Gold Medal at the 2011 Decanter World Wine Awards

Received 4½ Stars in the 2011 Platter's South African Wine Guide

Awarded National Winner at the 2011 SA Terroir Wine Awards

Scored 91 points in Robert Parker Review

in the vineyard : The ultimate expression of Jordan terroir. The Nine Yards Chardonnay is made in a Reserve Style, from a barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went "The Whole Nine Yards"!

Situated between 250 - 280m above sea level, this 21 year old, site-specific vineyard is planted to both Burgundian and Davis clone Chardonnay. East-facing Hutton and Glenrosa soils, innovative canopy management and low crop levels ensure that the vineyard produces smaller berries with concentrated citrus flavours.

about the harvest: The grapes were harvested on the 3rd - 8th March 2010 at 22.1 - 23.6°B.

in the cellar : Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228-litre French oak barrels (92% new and 8% second fill) from selected Burgundian cooperages (Damy, Chassin and Demptos). The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. Differing stylistically from the varietal Jordan Chardonnay, the wine was matured "sur lie" for 12 months, with regular barrel-rolling to accentuate the rich, leesy character.

Jordan Wine Estate

Stellenbosch

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