

Jordan Barrel Fermented Chardonnay 2010

A powerful expression of Chardonnay, brimming with fruit flavour and elegance. A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours.

Perfect with rich seafood dishes with butter sauces, creamy risotto or pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.51 ta : 6.3 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

2012 Veritas Awards - Double Gold

2012 Decanter World Wine Awards - Silver Medal

2012 Top 100 SA Wines - Status

in the vineyard : Harvested from mature vineyards (11 - 25 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south and east-facing slopes (250m - 310m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours. The vineyards are unirrigated.

about the harvest: The grapes were harvested between 18th February and 13th March 2008 at between 22.2 and 24.5°B.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (51% new and 49% second-fill Nevers and Burgundian oak barrels from selected French cooperages). The wine was matured "sur lie" in the barrel for 9 months with occasional rolling of the barrels to accentuate the lees character. 8% tank-fermented Chardonnay was blended with the barrel-fermented wine to ensure well-balanced citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malolactic fermentation.



Jordan Wine Estate

Stellenbosch

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