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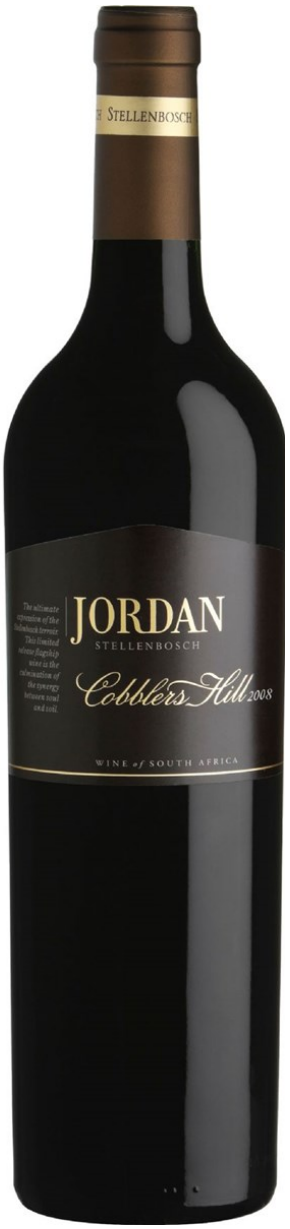
Jordan Cobblers Hill 2008

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 | 44% Cabernet Sauvignon, 44% Merlot, 12% Cabernet Franc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14.00 % vol **rs :** 2.1 g/l **pH :** 3.6 **ta :** 6.00 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2012 Veritas Awards - Double Gold

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. Cobblers Hill is the ultimate expression of an outstanding wine from the Stellenbosch terroir.

The Cabernet Sauvignon, Merlot and Cabernet Franc were harvested from the 17 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 20th – 27th of March 2008 at 24.6° – 25.15° B, the Merlot grapes were harvested on the 19th of March 2008 at 24.4° B and the Cabernet Franc grapes were harvested on 26th of March 2008 at 25.65° 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 malolactic 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

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www.jordanwines.com