

Jordan Barrel Fermented Chenin Blanc 2013

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
wine of origin : Stellenbosch
analysis : alc : 14 % vol rs : 2.6 g/l pH : 3.45 ta : 5.8 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Sommelier Wine Awards 2015 - Silver
International Wine and Spirit Competition 2014 - Silver
Decanter World Wine Awards 2014 - Commended

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.

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 25 - 31 year old, cool south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Harvested between the 8th and the 26th of February 2013.

in the cellar : After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228l second and third-fill Burgundy-shaped barrels, and matured "sur-lie" in the barrel for 7 months with occasional "barrel rolling" to add richness to the palate. To accentuate the fresh citrus flavour, 50 % tank-fermented Chenin Blanc was blended with the barrel fermented portion.



Jordan Wine Estate

Stellenbosch

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