

## Jordan Barrel Fermented Chardonnay 2012

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 : 13.5 % vol   rs : 2.7 g/l   pH : 3.28   ta : 5.9 g/l

**type :** White   **style :** Dry   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Screwcap

**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.

Harvested from mature vineyards (11 - 28 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. The vineyards are unirrigated.

**about the harvest:** The grapes were harvested on the 13th February - 07th March 2012 at 19.7° - 23.1°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 leesy 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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[www.jordanwines.com](http://www.jordanwines.com)