

Jordan Chenin Blanc 2012

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 : 13.5 % vol rs : 3.85 g/l pH : 3.35 ta : 6.4 g/l

type : White **style :** Dry

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

Decanter World Wine Awards 2013 - Silver

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

about the harvest: Harvested between 21st of February and 9th March 2012

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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