

Jordan Unoaked Chardonnay 2012

Fresh limey-citrus and floral aromas with underlying tropical fruit and winter melon flavours. Rich, full palate with a long, well balanced leesy finish.

Perfect with tapas and light seafood dishes.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.21 ta : 6.9 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 0 **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 (26 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.

about the harvest: Harvested from mature vineyards (26 years old) planted to selected Davis and Burgundian clones. The grapes were harvested between 13th February and 16th March 2012 at 20.7° - 22.7° B.

in the cellar : After cold settling for two days, the juice was tank-fermented with a selection of French yeasts (EC1118 and D47). After fermentation the wine spent 4 months "sur lie" in the tank with occasional lees stirring to accentuate the leesy character.



Jordan Wine Estate

Stellenbosch

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