

Jordan Mellifera Natural Sweet 2012

Delicate, white blossoms and fresh ripe apricot bouquet with a limey citrus twist. Sun-dried peach and apricot flavours with a well-balanced acidity add elegance to the long rich finish.

The perfect ending to a meal - pair with crème brûlée or a cheese selection.

variety : Riesling | 100% Weisser Riesling

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 10.0 % vol rs : 118 g/l pH : 3.30 ta : 7.1 g/l

type : Dessert **style :** Sticky **body :** Soft

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

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 :

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A small south-facing 25-year old block of Riesling is home to this limited-release wine. Situated at 280m above sea level on Glenrosa soil, the vineyard is planted to Geisenheim clone 239 on Richter 110 rootstock.

about the harvest: Hand-selected and harvested on 27 March 2012 at 29.0°B.

in the cellar : The utmost patience was needed to make this wine, taking the whole day to press the raisined berries.

The juice was racked into a stainless steel tank and fermented between 13 and 15°C using a specially selecte



Jordan Wine Estate

Stellenbosch

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