

Jordan Barrel Fermented Chardonnay 2013

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 : 2.8 g/l pH : 3.46 ta : 5.8 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

2017 Old Mutual Trophy Wine Show - Gold Medal (Museum Class)

2014 International Wine and Spirit Awards - Outstanding Silver

2014 Decanter World Wine Awards - International Chardonnay Trophy

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.

Harvested from mature vineyards (11 – 29 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 from the 8th of February to the 4th of March 2013 at 21.7 – 22.7°B.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (50% new, 30% second-fill and 20% third-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-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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