

## Jordan Nine Yards Chardonnay 2013

Butterscotch, spicy cloves, lemon/lime and orange peel with complex mineral citrus flavours. A rich mouthfeel and subtly balanced toasty French oak integrate with the long, tropical peach and melon finish. After a light filtration, the wine was bottled.

**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 : 3.59    ta : 5.5 g/l

**type :** White    **style :** Dry    **body :** Full    **wooded**

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

International Wine & Spirit Competition 2015 - Mission Hill International Chardonnay Trophy

Sommelier Wine Awards 2015 - New World: Chardonnay, SA: Silver

Sommelier Wine Awards London 2014 - Decanter World Wine Awards - International Chardonnay Trophy 2014 - Silver

International Wine and Spirits Competition 2013 - Silver: Outstanding

Decanter World Wine Awards 2013 - Gold

John Platter Wine Guide 2013 - 5 Star Rating

Veritas Awards 2012 - Double Gold

The ultimate expression of Jordanterroir. The Nine Yards Chardonnay is made in a Reserve Style, from a barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went "The Whole Nine Yards"!

**in the vineyard :** Situated between 250 - 280m above sea level, this 24 year old, site-specific vineyard is planted to both Burgundian and Davis clone Chardonnay. East-facing Hutton and Glenrosa soils, innovative canopy management and low crop levels ensure that the vineyard produces smaller berries with concentrated citrus flavours.

**about the harvest:** The grapes were harvested from the 8th of February and the 6th of March 2013.

**in the cellar :** Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228-litre French oak barrels (92% new and 8% second fill) from selected Burgundian cooperages (Damy, Chassin and Rousseau).

The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. Differing stylistically from the varietal Jordan Chardonnay, the wine was matured "sur lie" for 13 months, with regular barrel-rolling to accentuate the rich, leesy character.



### Jordan Wine Estate

Stellenbosch

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