

Jordan Bradgate Cabernet Merlot 2012

Rich, plummy Merlot complements the minty, blackcurrant flavours of Cabernet Sauvignon. Nuances of the spicy, peppery and dark berry fruit of the Syrah, adds complexity to the blend.

Perfect with red meats like Carpaccio or Charcuterie meats.

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 44% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.47 ta : 5.8 g/l

type : Red

pack : 0 **size :** 750ml **closure :** 0

Over a century has passed since Alfred Jordan settled in the Winelands of the Western Cape and named his family home Bradgate. Today, Bradgate Wines are produced by the Jordan Family from classic varieties grown in the Stellenbosch region. The Bradgate range combines the soft, accessible fruit of the New World with the elegance of Classic wine styles, ensuring well-structured wines with a complex concentration of fruit and flavour.

in the vineyard : The Cabernet Sauvignon was harvested at 2345 B between 1st of March and 22nd of March 2012. The Merlot was harvested at 23.8 B between 23rd of February and 2nd March 2012. .

about the harvest: The Cabernet Sauvignon was harvested at an average of 23.5° B between 24th of February and 15th of March 2011. The Merlot was harvested at an average of 24.3° B between 24th of February and 1st March 2011. The Syrah was harvested on an average of 24.2° B between the 7th and 11th of March 2011.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The Cabernet Sauvignon and Merlot underwent malo-lactic fermentation in the barrel. The various portions of the blend spent 10-16 months in 225 litre French oak barrels (mostly Nevers and Alliers).



Jordan Wine Estate

Stellenbosch

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