

## Jordan Merlot 2012

Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavours. Framed by generously rounded tannins and spiciness from maturation in French oak, this wine is seductive from start to finish.

Perfect with Fillet or game meat such as ostrich or kudu.

**variety** : Merlot | 100% Merlot

**winery** : Jordan Wine Estate

**winemaker** : Gary & Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol rs : 1.6 g/l pH : 3.54 ta : 5.8 g/l

**type** : Red **style** : Dry **body** : Medium **wooded**

**pack** : Bottle **size** : 750ml **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.

The Merlot was harvested from east- and west-facing 10 - 20 year old vineyards, situated on decomposed granite soils. The maturity of these vineyards ensures smaller berries with concentrated fruit flavours.

**about the harvest**: The grapes were harvested between 24th of February and 26th March 2012 at 20.5° - 25° B

**in the cellar** : Fermented in overhead retort-shaped, stainless steel fermentors at 26° - 28° C. Pump- overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation. After settlement the wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 16 months in new and second fill 225 litre French oak barrels.



### Jordan Wine Estate

Stellenbosch

021 881 3441

[www.jordanwines.com](http://www.jordanwines.com)