

## Jordan Inspector Peringuey Chenin Blanc 2014

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

Perfect with mild Thai curries or grilled chicken.

**variety :** Chenin Blanc | 100% Chenin Blanc  
**winery :** Jordan Wine Estate  
**winemaker :** Gary & Kathy Jordan  
**wine of origin :** Stellenbosch  
**analysis :** alc : 13.5 % vol    rs : 1.8 g/l    pH : 3.35    ta : 6.0 g/l  
**type :** White        **wooded**  
**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2017 - Vinovino 2017 Wine Style Awards - No 7  
2015 - Top 100 SA Wines - Winner  
2013- National winner at 2014 SA Terroir Wine Awards  
2012- Silver Medal at the 2013 Decanter World Wine Awards  
2012- 92 points in the Tim Atkins SA Wine Report  
2013 2007- Best Museum Class Trophy at the Old Mutual Trophy Wine Show 2012

Named after Louis Albert Péringuey, the 19th Century Inspector-General of Vineyards in the Cape, who led the fight against phylloxera and supervised the importation of American rootstocks onto which the various vineyard varieties were grafted.

**in the vineyard :** Location & Climate: The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with mari-time influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening peri-ods. This adds a unique characteristic to Jordan wines.

Appellation: Wine of Origin Stellenbosch.  
Soil: Decomposed granite and loam.  
Aspect: Cool south- and east-facing vineyards, 220m above sea level.  
Age of vines: 32 years

**about the harvest:** The grapes were harvested between the 8th of February and the 26th of February 2014 between 21.7° - 23.8° B.

**in the cellar :** After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L second and third-fill Burgun-dian-shaped barrels, and matured "sur-lie" in the barrel for 8 months with occasional "barrel rolling" to add richness to the palate. To accentuate the fresh citrus flavour, 50 % tank-fermented Chenin Blanc was blended with the barrel fermented portion.



**Jordan Wine Estate**

**Stellenbosch**

021 881 3441

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