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# Jordan Cabernet Sauvignon 2012

Progressive techniques such as overhead fermenters, pump-overs and gravity flow allow for the extraction of fully developed flavours and soft ripe tannins without compensating the tension and elegance captured from the various Cabernet slopes. Here especially, the climate plays a significant role to allow great fruit expression and classic essences of cedar, brambles and toasted tobacco.

Perfect with roast leg of lamb or beef fillet.




**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon
**winery :** Jordan Wine Estate
**winemaker :** Gary & Kathy Jordan
**wine of origin :** Stellenbosch
**analysis :** **alc :** 13.5 % vol **rs :** 1.9 g/l **pH :** 3.61 **ta :** 5.9 g/l
**type :** Red **style :** Dry **body :** Full **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

2011- American Express Trophy for the best Cabernet Sauvignon at the Old Mutual Trophy Wine Show 2014
2010- Gold Medal at the 2013 Veritas Awards
2009- 90 points in the Wine Enthusiast, July 2014 Issue

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

**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: Glenrosa and Hutton
Aspect: West-and North-facing slopes between 200 - 240m above sea level.
Age of vines: 15 - 20 years old

**about the harvest:** The grapes were harvested between the 9th March and 16th March 2012 at 23 - 24°B.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. Selected tanks received extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 18 months in new and used French oak barrels, before being lightly filtered prior to bottling.

# Jordan Wine Estate

Stellenbosch

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www.jordanwines.com