

Jordan Chardonnay Auction Reserve 2013

An iconic Chardonnay with intense, minerally, lemon-lime flavours and hints of butterscotch and vanilla. The full, rich mouthfeel and balanced oak integrates superbly with the tropical fruit finish.

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 : 3.60 ta : 5.8 g/l

type : White **wooded**

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

2012- 91 points The Wine Advocate (November 2013)

2011- 5 stars in the 2014 Platter's South African Wine Guide

2010- 93 points by Senior Editor James Molesworth in Wine Spectator

The Guild, an association of some of South Africa's finest winemakers, has evolved into a body of 45 members who jointly represent the pinnacle of South African wine achievement. This year, the members of the Guild celebrate their 30th Auction - a showcase of rare and unique wines produced by some of South Africa's leading winemakers.

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 maritime 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 (Hutton and Glenrosa soil form).

Aspect: East-facing, 250 - 280m above sea level.

Age of vines: 24 years old.

Clones: Burgandian and Richter 110

in the cellar : Crushing and pressing of this special selection of grapes from the Nine Yards Chardonnay vineyard took place immediately after de-stemming. The juice was barrel fermented in traditional 228 litre French oak barriques using natural yeast from the vineyard. Twelve months oak maturation and regular barrel rolling to accentuate the rich, leesy character has added complexity to this wine especially made for the CWG auction.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com