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Jordan The Prospector Syrah 2014

The gold rush of the 1800's led to the discovery of tin in the gravels underlying the Syrah vineyards. The allure of wealth was fleeting as the prospector dug over the soils for the vigneron. Notes of peppered charcuterie, chipotle and red fruits are in abundance with a medium–bodied framework that lends itself to a variety of meat-based dishes and cooking techniques.

Perfect with dry aged Chalmar ribeye, game and duck Magret.



variety : Shiraz | 100% Syrah
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.0 g/l **pH :** 3.64 **ta :** 5.0 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2012- Top 12 Shiraz's at SA Wine Challenge
2011- Silver at Decanter Wine Awards
2010- 4½ stars in John Platter Wine Guide
2009- Silver at Michelangelo International Wine Awards

The Prospector Syrah, acknowledging the massive public support the winery received in the campaign to save the Cape Winelands from a recent applica-tion to prospect and mine various minerals.

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 (Hutton and Glenrosa soil form).
ASPECT: West-facing, overlooking Cape Town and Table Mountain.
AGE OF VINES: 25 years old.

about the harvest: Between 14th and 23rd of March 2014.
Clones: SH99 and SH1.

in the cellar : Fermentation between 26° - 28°C and gentle pressing retains the intensity of the spicy fruit flavours. Malolactic fermentation was completed in French and American oak barrels where the wine was matured for a total of 16 months.

Jordan Wine Estate
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