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Jordan The Real McCoy Riesling 2015

The German clone grapes were vinified and once the perfect balance between sugar and acidity was reached, the fermentation was stopped to retain a hint of natural fruit sugars. Intense flavours of lime through to white peach and Granny Smith apple. A superb accompaniment to the lighter spectrum of Asian cuisine.

Ideal with Thai curries, Chilli Prawns, Seafood Curries or Sushi.



variety : Weisser Riesling | 100% Weisser Riesling
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 12.5 % vol **rs :** 9.8 g/l **pH :** 3.02 **ta :** 7.3 g/l
type : White **style :** Off Dry **body :** Light
pack : Bottle **size :** 750ml **closure :** Screwcap

2015 - Top 100 SA Wines - Winner
2013 - Silver Medal at the 2013 Veritas Awards
2013 - Silver at The Old Mutual Trophy Wine Show 2014
2012 - 91 points The Wine Advocate
2009 - Best Museum Class Trophy for Riesling at the Old Mutual Trophy Wine Show 2013

The Real McCoy celebrates the legislative change regarding the naming of Riesling in South Africa.

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 Western Cape
SOIL: Decomposed granite
ASPECT: 300m above seal level
AGE OF VINES: 28 years old.
CLONES: Geisenheim clone 239

about the harvest: The riesling was harvested between the 20th February and 3rd of March 2015 from unirrigated vineyards.

The Riesling vineyards were harvested at between 21.6° B. - 22° B.

in the cellar : The grapes were pressed in a pneumatic press with the free run juice being separated from the press fraction. After 2 days of settling in tank the clear juice was racked off its lees and inoculat-ed with a French strain of yeast. Cold fermentation at 15°C oc-curred in stainless steel tanks until the perfect balance between the Residual Sugar and acidity was reached. The fermentation in this vintage was stopped at about 0˚B to retain a hint of natural residual sugar.

Jordan Wine Estate

Stellenbosch

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