

## 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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