

## Jordan Barrel Fermented Chardonnay 2015

A variety of chardonnay clones planted on different slopes, harvested at different ripening levels and all of it fermented and matured in French oak barrels. These practices help to achieve natural balance and allows for different textural components which we then blend to achieve finesse and complexity. Bold and graceful with fragrances of lemon biscuit and overripe oranges.

Perfect with rich seafood dishes with butter sauces, creamy risotto or pasta dishes.

**variety** : Chardonnay | 100% Chardonnay

**winery** : Jordan Wine Estate

**winemaker** : Gary & Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 3.9 g/l   pH : 3.42   ta : 5.8 g/l

**type** : White   **style** : Dry   **taste** : Fruity   **wooded**

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

2017 - SAWi Awards: Grand Gold

2017 - Dacanter Chardonnay Panel: Recommended at 89 Points

2013 - Gold at the Decanter World Wine Awards 2014

2013 - Decanter Best in show

2012 - 91 points The Wine Advocate

2011 - 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**: Coolers south- and east-facing sloes, 250 - 310m above sea level.

**CLONES**: Davis & Burgundian clones

**about the harvest**: The grapes were harvested from the 4th of February to the 9th of March 2015 at 21.88°B

**in the cellar** : The juice was barrel fermented in a selection of 228 litre Burgun-dy-shaped French oak barrels (45% new, 30% second-fill and 25% third-fill Nevers and Burgundian oak barrels). The wine was matured "sur lie" in the barrel for 9 months with occasional roll-ing of the barrels to accentuate the leesy character. 8% tank-fermented Chardonnay was blended with the barrel-wine to en-sure well-balanced citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malolactic fermentation.



# Jordan Wine Estate

Stellenbosch

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