

Jordan WW No Sulphur Merlot 2014

High quality toasted wooden staves adds tannin and structure which complements the sweet berry and dark chocolate notes of the merlot. No sulphur was added during the production process.

Pair with rich casseroles, venison with roasted beetroot or slow roasted lamb shanks.

variety : Merlot | 100% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Cathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.45 ta : 6.3 g/l so2 : 2.0 mg/l fso2 : 1.0 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : 0 **size :** 750ml **closure :** 0

Natural winemaking is easier to master when working with healthy grapes and our quirky Chameleon is proof that getting back to nature can be fun. No Sulphites were added in making this juicy Merlot for immediate enjoyment.

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 and loam.

ASPECT: West-facing vineyards,

AGE OF VINES: 10 years

about the harvest: The Merlot was harvested on the 29th of February and 3rd of March 2014 at 24.6° - 25.5°B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was not aged in barrel as this is a micro-oxidative process, so to protect the wine from oxidation it was aged on its lees on oak staves for 7 months before bottling. No sulphur was added during the course of vinification.



Jordan Wine Estate

Stellenbosch

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