

Jordan Nine Yards Chardonnay 2014

A rich, modern yet classically defined style with full flavours of clove flower, butterscotch and lime oil.

Poached veal with béarnaise sauce or butternut ravioli with mushroom sauce and truffle oil.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.66 ta : 5.6 g/l

type : White **style :** Dry **body :** Full **wooded**

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

2015 - International Wine & Spirit Competition - Mission Hill International Chardonnay Trophy

2015 - Sommelier Wine Awards - New World: Chardonnay, SA: Silver

2014 - Sommelier Wine Awards London

2013 - Decanter World Wine Awards - International Chardonnay Trophy 2014 - Silver

2013 - International Wine and Spirits Competition - Silver: Outstanding

2013 - Decanter World Wine Awards - Gold

2013 - John Platter Wine Guide - 5 Star Rating

2012 - Veritas Awards - Double Gold

The ultimate expression of Jordanterroir. The Nine Yards Chardonnay is made in a Reserve Style, from a barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went "The Whole Nine Yards"!

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: East-facing, 250 - 280m above sea level.

AGE OF VINES: 25 years old.**CLONES:** Burgundian & Davis

about the harvest: Between 28th of February - 5th of March 2014.

in the cellar : Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228-litre French oak barrels (92% new and 8% second fill) from selected Burgundian cooperages (Damy, Chassin and Rousseau). The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. The wine was matured "sur lie" for 11 months, with regular barrel-rolling to accentuate the rich, leesy character.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com

