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Jordan Mellifera Natural Sweet 2014

Delicate and floral with a ripe apricot and spring blossom bouquet and the well-balanced acidity adds elegance to the long, rich finish.

The perfect ending to a meal - pair with crème brûlée or a cheese selection.



variety : Riesling | 100% Riesling
winery : Jordan Wine Estate
winemaker : Gary and Kathy Jordan with Sjaak Nelson
wine of origin : Stellenbosch
analysis : **alc :** 9.0 % vol **rs :** 97.1 g/l **pH :** 3.64 **ta :** 6.4 g/l
type : Dessert **style :** Sticky **body :** Soft
pack : Bottle **size :** 750ml **closure :** Cork

2012 - 4½ stars in the 2014 Platter's South African Wine Guide
2011- 4½ stars in the 2013 Platter's South African Wine Guide
2010 - 4 stars in the 2013 Platter's South African Wine Guide

Named after the Cape Honey Bee, Apis Mellifera Capensis, and inspired by the owners's son's unfortunate experience with them during the sweet wine's first press cycle.

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
ASPECT: South-facing, 280m above sea level
AGE OF VINES: 27 years old
CLONES: Geisenheim clone 239 & Richter 110.

about the harvest: Hand-selected and harvested on 10 April 2014 at 27°B.

in the cellar : The utmost patience was needed to make this wine, taking the whole day to press the raisined berries. The juice was racked into a stainless steel tank and fermented between 13 and 15°C using a specially selected strain of yeast capable of handling higher sugars.

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