

Jordan Cobblers Hill 2014

The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 24-month barrel ageing adds viscosity and a spicy finish.

Perfect with Beef fillet, Sirloin steak or veal cutlets.

variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 44 % Merlot and 10% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.51 ta : 5.7 g/l

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

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

2017 - SAWi Awards: Platinum

2015 - Top 100 SA Wines: Winner

2012 - Gold at the 2015 IWSC competition

2011 - Gold at 2014 UK Sommelier wine Awards

2010 - Silver at Veritas Wine Awards

2010 - Outstanding Gold at International Wine & Spirits

2009 - Gold at 2013 Decanter Wine Awards

The Ultimate Expression of Jordan Terroir. A limited-release wine, honouring the Jordan family heritage as master cobblers.

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: West-facing, 220m above sea level.

AGE OF VINES: 22 years old.

CLONES: Merlot: 192 & 36 on R110 rootstock; Cabernet Sauvignon: 27 & 14 on 101-14 rootstock; Cabernet Franc: 1D on R110 rootstock; Petit Verdot: PR8719A.

about the harvest: 4Cabernet Sauvignon between the 12th & 17th of March 2013 at 23.6° - 23.8° B; Merlot between the 6th & 23rd of March 2013 24.7° -25.0° B; Cabernet Franc on the 13th March 2013 at 24.1° B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it fin-ished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 24 months in 225 litre French oak barrels.



Jordan Wine Estate

Stellenbosch

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