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Jordan Bradgate Chenin Blanc 2014

Rich, tropical pear flavours of Chenin Blanc complement the green fig and red pepper freshness of Sauvignon Blanc. The wine is balanced by a crisp, elegant finish.

Perfect as an aperitif or with fresh summery lunches or creamy pasta dishes.



variety : Chenin Blanc | 87% Chenin Blanc, 13% Sauvignon Blanc
winery : Jordan Wine Estate
winemaker : Gary & Cathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.8 g/l **pH :** 3.35 **ta :** 6.0 g/l
type : White
pack : 0 **size :** 750ml **closure :** 0

Over a century has passed since Alfred Jordan settled in the Winelands of the Western Cape and named his family home Bradgate. Today, Bradgate Wines are produced by the Jordan Family from classic varieties grown in the Stellen-bosch region. The Bradgate range combines the soft, accessible fruit of the New World with the elegance of Classic wine styles, ensuring well-structured wines with a complex concentration of fruit and flavour.

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: Red clay loam granite soils.
AGE OF VINES: 11 - 23 years old
ASPECT: South- and east-facing vineyards.

about the harvest: The grapes were harvested between the 5th and 28th February 2014.

in the cellar : The wine was tank-fermented using predominantly Vin7 and Vin13 yeast to accentuate the fruit and flavours typical of these varieties. Selected tanks received extended lees contact to add richness to the blend.

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