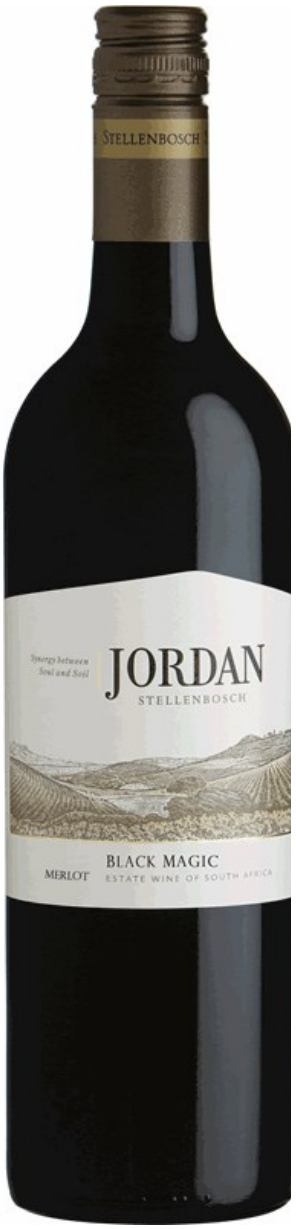
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Jordan Merlot 2014

Harvested from mature east and west facing vineyards established on mother soils of decomposed granite. Part whole-berry fermentation and softer pump-overs extract aromas of red plums and dark bitter chocolate. French oak maturation seasons the wine to accentuate the seductive flavours and generous velvety tannins.



variety : Merlot | 100% Merlot
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.7 g/l **pH :** 3.51 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2013- Double Platinum Awards - Top 100 Wines
2012- Top Merlot at the Terroir Novare for Stellenbosch District
2010- Top scorer award at the Classic Wine Awards 2013
2009- Silver at the 2011 Veritas Awards

The name Merlot is thought to be a diminutive of merle, the French name for the blackbird. At Jordan Wine Estate, our Merlot vineyards are based on Black Tourmaline-rich granite which darkens the soil, leading to perfumed, inky wines.

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
Aspect: East- and west-facing vineyards.
Age of Vines: 11 - 21 years old
Clones: 192,36,343 & 348

about the harvest: The grapes were harvested between 6th of March and 26th March 2014 at 20.5° - 25° B

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 26° - 28°C. Pump-overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation. After settlement the wine was racked into barrels where it under-went malolactic fermentation. After further racking it spent 16 months in new and second fill 225 litre French oak barrels.

Jordan Wine Estate

Stellenbosch
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