

Jordan Inspector Peringuey Chenin Blanc 2016

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

Perfect with mild Thai curries or grilled chicken.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.9 g/l pH : 3.41 ta : 5.5 g/l

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

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

2018 - Platter's Wine Guide - 5 stars

2017 - Vinovino 2017 Wine Style Awards - No 7

2015 - Top 100 SA Wines - Winner

2013- National winner at 2014 SA Terroir Wine Awards

2012- Silver Medal at the 2013 Decanter World Wine Awards

2012- 92 points in the Tim Atkins SA Wine Report

2013 2007- Best Museum Class Trophy at the Old Mutual Trophy Wine Show 2012

Named after Louis Albert Péringuey, the 19th Century Inspector-General of Vineyards in the Cape, who led the fight against phylloxera and supervised the importation of American rootstocks onto which the various vineyard varieties were grafted.

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 and loam.

Aspect: Cool south- and east-facing vineyards, 220m above sea level.

Age of vines: 35 years

about the harvest: The grapes were harvested between the 3rd of February and the 16th of February 2016 between 21.1° - 23.4° B.

in the cellar : After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L second and third-fill Burgundian-shaped barrels, and matured "sur-lie" in the barrel for 8 months with occasional "barrel rolling" to add richness to the palate. To accentuate the fresh citrus flavour, 50 % tank-fermented Chenin Blanc was blended with the barrel fermented portion.



Jordan Wine Estate

Stellenbosch

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