

Jordan The Real McCoy Riesling 2017

The German clone grapes were vinified and once the perfect balance between sugar and acidity was reached, the fermentation was stopped to retain a hint of natural fruit sugars. Intense flavours of lime through to white peach and Granny Smith apple.

A superb accompaniment to the lighter spectrum of Asian cuisine. Ideal with Thai curries, Chili Prawns, Seafood Curries or Sushi.

variety : Weisser Riesling | 100% Weisser Riesling
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Western Cape
analysis : alc : 12.5 % vol rs : 9.2 g/l pH : 3.17 ta : 7.3 g/l
type : White **style** : Off Dry **body** : Light **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Screwcap

2018 National Wine Challenge - Double Platinum
2017 SAWi Awards - Platinum

The Real McCoy celebrates the legislative change regarding the naming of Riesling in South Africa.

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 Western Cape
Soil: Decomposed granite
Aspect: 300m above seal level
Age of Vines: 29 years old.
Clones: Geisenheim clone 239

about the harvest: The riesling was harvested between the 15th of March 2017 from unirrigated vineyards.
The Riesling vineyards were harvested at 21°B.

in the cellar : The grapes were pressed in a pneumatic press with the free run juice being separated from the press fraction. After 2 days of settling in tank the clear juice was racked off its lees and inoculat-ed with a French strain of yeast. Cold fermentation at 15°C oc-curred in stainless steel tanks until the perfect balance between the Residual Sugar and acidity was reached. The fermentation in this vintage was stopped at about 0°B to retain a hint of natural residual sugar.



Jordan Wine Estate

Stellenbosch

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