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Jordan Chardonnay Auction Reserve 2016

An iconic Chardonnay with intense, minerally, lemon-lime flavours and hints of butterscotch and vanilla. The full, rich mouthfeel and balanced oak integrates superbly with the tropical fruit finish.



variety : Chardonnay | 100% Chardonnay
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 1.6 g/l **pH :** 3.35 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2015 - 5 stars in the 2017 Platter's South African Wine Guide
2014 - rated 92 points by James Molesworth Wine Spectator
2013 - rated 91 points by Stephen Tanzer
2012 - rated 91 points The Wine Advocate (November 2013)
2011 - 5 stars in the 2014 Platter's South African Wine Guide
2010 - rated 93 points James Molesworth in Wine Spectator

The Guild, an association of some of South Africa's finest winemakers, has evolved into a body of 45 members who jointly represent the pinnacle of South African wine achievement. This year, the members of the Guild celebrate their 30th Auction - a showcase of rare and unique wines produced by some of South Africa's leading winemakers.

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 maritime 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: East-facing, 250 - 280m above sea level.
Age of vines: 27 years old.
Clones: Burgandian and Richter 110

in the cellar : Crushing and pressing of this special selection of grapes from the Nine Yards Chardonnay vineyard took place immediately after de-stemming. The juice was barrel fermented in traditional 228 litre French oak barriques using natural yeast from the vineyard. Twelve months oak maturation and regular barrel rolling to ac-centuate the rich, leesy character has added complexity to this wine especially made for the CWG auction.

Jordan Wine Estate
Stellenbosch

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