

Jordan Barrel Fermented Chardonnay 2017

A variety of chardonnay clones planted on different slopes, harvested at different ripening levels and all of it fermented and matured in French oak barrels. These practices help to achieve natural balance and allows for different textural components which we then blend to achieve finesse and complexity. Bold and graceful with fragrances of lemon biscuit and overripe oranges.

Perfect with rich seafood dishes with butter sauces, creamy risotto or pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis: alc : 13.0 % vol rs : 2.5 g/l pH : 3.46 ta : 5.5 g/l

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

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

2018 - Tim Atkins Scores: 91 Points
2018 - Neal Martin Scores: 91 Points
2018 - Platter's Wine Guide - 5 stars
2017 - SAWi Awards: Grand Gold
2017 - Decanter Chardonnay Panel: Recommended at 89 Points
2016- 5 stars John Platter 2018 Guide
2016- Gold at International Wine & Sprites Competition
2015 - Grand Cru National Champion - Best in Class Top 100 SA Wines
2013 - Gold at the Decanter World Wine Awards 2014
2013 - Decanter Best in show
2012 - 91 points The Wine Advocate
2011 - 90 points in the Wine Enthusiast, July 2014 Issue

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

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: Glenrosa and Hutton

Aspect: Coolers south- and east-facing slopes, 250 - 310m above sea level.

Clone: Davis & Burgundian clones

Age of Vines: 13 - 31 years old

about the harvest: The grapes were harvested from the 13th of February to the 14th of March 2017 at an average of 22°B.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (23% new, 33% second-fill and 24 & 20% third & fourth-fill



Nevers and Burgundian oak barrels). The wine was matured “sur lie” in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 9% tank-fermented Chardonnay was blended with the barrel-wine to ensure well-balanced citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malolactic fermentation

Jordan Wine Estate

Stellenbosch

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