

Jordan Cobblers Hill 2015

The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 24-month barrel ageing adds viscosity and a spicy finish.

Perfect with Beef fillet, Sirloin steak or veal cutlets.

variety : Cabernet Sauvignon | 48% Cabernet Sauvignon, 43 % Merlot and 9% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.61 ta : 5.8 g/l

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

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

2018 National Wine Challenge - Double Platinum

The Ultimate Expression of Jordan Terroir. A limited-release wine, honouring the Jordan family heritage as master cobblers.

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, 14 km 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 periods. This adds a unique characteristic to Jordan wines.

Appellation: Wine of Origin Stellenbosch.

Soil: Decomposed granite (Hutton and Glenrosa soil form).

Aspect: West-facing, 220 m above sea level.

Age of Vines: 24 years old.

about the harvest: Cabernet Sauvignon between the 26th of February & 20th March 2015 at 24° B

Merlot between the 2nd of March & 20th of March 2015 at 24.0°B

Cabernet Franc on the 4th March 2015 at 25° B

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 24 months in 225 litre French oak barrels.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com