

Jordan Nine Yards Reserve Chardonnay 2016

A style characterised by refreshing linear acidity and mouth filling fruit textures. Classic Nine Yards flavours with lime citrus and fragrant oak spice.

Poached veal with béarnaise sauce or butternut ravioli with mushroom sauce and truffle oil.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.50 ta : 5.7 g/l

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

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

2018 - Tim Atkin Scores: 93 Points
2018 - Neal Martin Scores: 92 Points
2017 - SAWi Awards: Platinum
2017 - Decanter Chardonnay Panel: Recommended at 89 Points
2015 - International Wine & Spirit Competition - Mission Hill International Chardonnay Trophy
2015 - Sommelier Wine Awards: New World: Chardonnay, SA: Silver
2014 - Sommelier Wine Awards London
2013 - Decanter World Wine Awards: International Chardonnay Trophy 2014 - Silver
2013 - International Wine and Spirits Competition: Silver - Outstanding
2013 - Decanter World Wine Awards: Gold
2013 - John Platter Wine Guide: 5 Star Rating
2013 - Double Gold at Veritas Wine Awards
2013 - Gold at the 2014 UK Sommelier Wine Awards
2012 - Veritas Awards: Double Gold
2012 - Silver at Veritas Wine Awards
2012 - Outstanding Silver at International Wine & Spirits

The ultimate expression of Jordanterroir. The Nine Yards Chardonnay is made in a Reserve Style, from a barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went "The Whole Nine Yards"!

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 periods. 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: 26 years old.

Clones: Burgundian & Davis

about the harvest: Between 2nd and 23rd of February 2016.

in the cellar : Crushed and pressed immediately after de-stemming, the juice was



barrel-fermented in traditional 228-litre French oak barrels (92% new and 8% second fill) from selected Burgundian cooperages (Damy, Chassin and Rousseau). The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. The wine was matured “sur lie” for 11 months, with regular barrel-rolling to accentuate the rich, leesy character.

Jordan Wine Estate

Stellenbosch

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