

Jordan Cabernet Sauvignon 1999

Deep ruby colour, huge mouth-filling flavours of blackberry, cassis and vanilla. French oak barrels add a complex toastiness. Alluring in its youth but will reward those who resist temptation and explore the wine's maturation potential.

variety : Cabernet Sauvignon | 97% Cabernet Sauvignon, 5% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

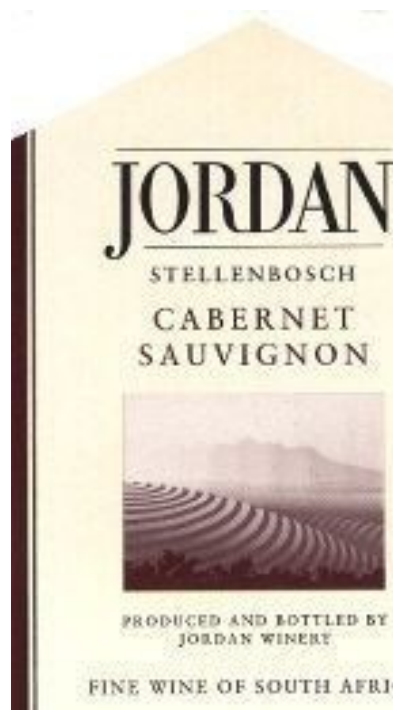
analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.65 ta : 5.7 g/l

pack : Bottle

in the vineyard : 12-14 year old Cabernet Sauvignon vineyards. Clones CS163, CS27, CS46. Situated on east and north-facing slopes between 200 and 240m above sea level.

about the harvest: The grapes were hand-harvested between 20th February and 28th February 1999.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done twice daily during fermentation. Extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent malo-lactic fermentation. After further racking it spent 19 months in new and used French oak barrels, before being lightly filtered prior to bottling.



Jordan Wine Estate

Stellenbosch

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www.jordanwines.com