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Jordan The Prospector Syrah 2016

The gold rush of the 1800's led to the discovery of tin in the gravels underlying the Syrah vineyards. The allure of wealth was fleeting as the prospector dug over the soils for the vigneron. Notes of peppered charcuterie, chipotle and red fruits are in abundance with a medium–bodied framework that lends itself to a variety of meat-based dishes and cooking techniques.

Perfect with dry aged Chalmar ribeye, game and duck Magret.



variety : Shiraz | 100% Syrah
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.7 g/l **pH :** 3.60 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2014- Decanter Silver
2013- 90 points Tim Atkin
2012- Top 12 Shiraz's at SA Wine Challenge
2011- Silver at Decanter Wine Awards
2010- 4½ stars in John Platter Wine Guide

The Prospector Syrah, acknowledging the massive public support the winery received in the campaign to save the Cape Winelands from a recent application to prospect and mine various minerals.

in the vineyard :
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 optimize this expression through their location. The cooler south- and east- acing 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 channeled 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, overlooking Cape Town and Table Mountain.
Age of the vines: 27 years old.

about the harvest: Between 19th of February and 7th of March 2016.

in the cellar : Fermentation between 26-28°C and gentle pressing retains the intensity of the spicy fruit flavours. Malolactic fermentation was completed in French and American oak barrels where the wine was matured for a total of 16 months.

Jordan Wine Estate
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