

Jordan Mellifera Natural Sweet 2018 375ml

Delicate and floral with a ripe apricot and spring blossom bouquet and the well-balanced acidity adds elegance to the long, rich finish

variety : Riesling | 100% Riesling
winery : Jordan Wine Estate
winemaker : Gary and Kathy Jordan with Sjaak Nelson
wine of origin : Stellenbosch
analysis : alc : 12 % vol rs : 53 g/l pH : 3.63 ta : 6.2 g/l
type : 0 **style :** 0 **body :** 0 **taste :** 0
pack : 0 **size :** 0 **closure :** 0

2016 - 4½ stars in the 2018 Platter's South African Wine Guide
2014- 4½ stars in the 2017 Platter's South African Wine Guide
2013- 4½ stars in the 2015 Platter's South African Wine Guide

Named after the Cape Honey Bee, *Apis Mellifera Capensis*, and inspired by the owners's son's unfortunate experience with them during the sweet wine's first press cycle.

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 optimise 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 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: Glenrosa
Aspect: South-facing, 280m above sea level
Age of Vines: 31 years old
Clones: Geisenheim clone 239 & Richter 110.

about the harvest: Hand-selected and harvested on 24th of April 2018 at 29.6°B.

in the cellar : The utmost patience was needed to make this wine, taking the whole day to press the raisined berries. The juice was racked into a stainless steel tank and fermented between 13 and 15°C using a specially selected strain of yeast capable of handling higher sugars.

Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com

