wine.co.za
easiest way to buy wine

Jordan The Real McCoy Riesling 2018

The German clone grapes were vinified and once the perfect balance between sugar and acidity was reached, the fermentation was stopped to retain a hint of natural fruit sugars. Intense flavours of lime through to white peach and Granny Smith apple. A superb accompaniment to the lighter spectrum of Asian cuisine.

Ideal with Thai curries, chilli prawns, seafood curries or sushi

variety : Weisser Riesling | 100% Weisser Riesling
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Western Cape
analysis : **alc :** 12.57 % vol **rs :** 8.2 g/l **pH :** 3.09 **ta :** 7.2 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2018 – 4 stars Platter's Wine Guide 2018
2018 – 91 points by Tim Atkin
2018 - Grand Cru National Champion - Best in Class



The Real McCoy celebrates the legislative change regarding the naming of Riesling in South Africa.

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-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, 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 Western Cape
Soil: Decomposed granite
Aspect: 300m above seal level
Age of Vines: 30 years old.
Clones: Geisenheim clone 239

about the harvest: The riesling was harvested between the 6th and 21st of March 2018 from unirrigated vineyards. The Riesling vineyards were harvested at 21°B.

in the cellar : The grapes were pressed in a pneumatic press with the free run juice being separated from the press fraction. After 2 days of settling in tank the clear juice was racked off its lees and inoculated with a French strain of yeast. Cold fermentation at 15°C occurred in stainless steel tanks until the perfect balance between the Residual Sugar and acidity was reached. The fermentation in this vintage was stopped at about 0°B to retain a hint of natural residual sugar.

Jordan Wine Estate
Stellenbosch
021 881 3441