

Jordan The Long Fuse Cabernet Sauvignon 2016

Progressive techniques such as overhead fermenters, pump-overs and gravity flow allow for the extraction of fully developed flavours and soft ripe tannins without compensating the tension and elegance captured from the various Cabernet slopes. Here especially, the climate plays a significant role to allow great fruit expression and classic essences of cedar, brambles and toasted tobacco.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.8 g/l pH : 3.72 ta : 5.8 g/l

type : Red **style :** Dry **wooded**

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

2019 Top 100 SA Wines - Double Platinum

2018 - Tim Atkin Scores: 93 Points

2018 - Neal Martin Scores: 89 Points

2017 - 91 Points Prescient Cabernet Sauvignon Report

2011 - American Express Trophy for the best Cabernet Sauvignon at the Old Mutual Trophy Wine Show 2014

2010 - Gold Medal at the 2013 Veritas Awards

2019 Tim Atkin SA Special Report - 93 Points

To create the perfect soil environment for our Cabernet Sauvignon vineyards, many large, sub-surface granite boulders were excavated and blown up with dynamite. One of the boulders required over 300 charges, necessitating a very long fuse.

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 peri-ods. This adds a unique characteristic to Jordan wines.

Appellation: Wine of Origin Stellenbosch.

Soil: Glenrossa and Hutton

Aspect: West-and North-facing slopes between 200-240m above sea level.

Age of vines: 17 - 22 years old

Clones: CS163, CS27, CS14, CS46

about the harvest: The grapes were harvested between the 26th February and 14 March 2015 at 24°B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermenters. Pump-overs were done three times daily during fermentation. Selected tanks received 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 malolactic fermentation. After further racking it spent 23 months in new and used French oak barrels, before being lightly filtered



prior to bottling.

Jordan Wine Estate

Stellenbosch

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