

Jordan Blanc de Blancs Méthode Cap Classique 2016

Vibrant green / yellow hue with elegant long bead of bubbles, fresh green apples with citrus blossom and hints of fresh brioche on nose. Well balanced with full structure and elegant mousse with mouth-filling bubble explosion and long crisp finish.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary Jordan

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 3.46 g/l pH : 3.11 ta : 7.6 g/l

type : Cap_Classique **style :** Dry **taste :** Fragrant

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

ageing : 2015 - Diners Club Young Winemaker of the Year 2017

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

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 Stellenbosch.

Soil: Decomposed granite (Hutton and Glenrosa soil form).

Aspect: South and east-facing slopes, 300m above sea level.

Age of vine: 20 years old

Clones: Davis & USA CY4

about the harvest: Grapes were harvested at 19° brix and 12g/l TA. The whole bunches are pressed and only the best cuvee fractions are used for base wine.

in the cellar : After primary fermentation the wine goes through malolactic fermentation to give richness to the wine. Once this is complete, it is then inoculated for second fermentation in bottle under crown cap. Thus being Method Traditionale. After 24 months on lees the bottles are then riddled on wooden pupitres and then disgorged with the wines final dosage



Jordan Wine Estate

Stellenbosch

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