

Jordan Cobblers Hill 1999

Complex dark chocolate, black cherry and cassis intertwine with opulent blackberry fruit, and hints of mint and toasty vanilla. This is a big mouthfilling wine, with densely layered ripe tannins, beautifully balanced and refined - the ultimate expression of the Jordan terroir.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 34% Merlot, 14% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.8 % vol rs : 2.6 g/l pH : 3.56 ta : 5.7 g/l

pack : Bottle

in the vineyard : The Cabernet Sauvignon, Merlot and Cabernet Franc were harvested from selected vineyards, situated on decomposed granite soils (Hutton & Glenrosa soil form). These vineyards produce smaller berries ensuring concentrated fruit flavours. Merlot clones 192 & 36 on R110 rootstock. Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock.

about the harvest: The Merlot was harvested on the 21 February 1999 at 24.0Å° B, while the Cabernet Sauvignon was harvested between the 23 February and 11 March 1999 at 25.0Å° B. The Cabernet Franc grapes were harvested in the 28 February 1999 at 25.5Å° B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 28-32Å°C. Pump-overs were done twice daily over the fermentation cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a further 18 months in 225 litre French oak barrels (Taransaud Nevers). After a light filtration, the wine was bottled on the 16th May 2001.



Jordan Wine Estate

Stellenbosch

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