

A Taste of Jordan

- **Jordan Cold Fact Sauvignon Blanc:** Our unoaked offering exudes aromatics of blackcurrant leaf & ripe Cape fig balanced by a complex fruit structure and sweet Provençale herbs on the finish
- **Jordan Unoaked Chardonnay:** Inspired by the styles of Chablis where Chardonnay is allowed to express its inherent character. A totally unique unoaked offering that is defined partly by extended lees contact that develops mouthfeel and nuance in the wine. Aromas of freshly grated lemon zest and citrus orchard that finishes with flavours of apricot puree and lime sorbet.
- **Jordan The Prospector Syrah:** The gold rush of the 1800's led to the discovery of tin in the gravels underlying the Syrah vineyards. The allure of wealth was fleeting as the prospector dug over the soils for the vigneron. Notes of peppered charcuterie, chipotle and red fruits are in abundance with a medium-bodied framework that lends itself to a variety of meat-based dishes and cooking techniques.



A TASTE OF
JORDAN

variety : 0 | Sauvignon Blanc, Chardonnay, Syrah

winery : Jordan Wine Estate

winemaker : Jordan Winery

wine of origin : Stellenbosch

analysis : alc : 0.0 % vol rs : 0.0 g/l pH : 0.0 ta : 0.0 g/l

type : White style : Dry body : Full taste : Fruity wooded

pack : Bottle size : 0 closure : Screwcap

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

Appellation: Wine of Origin Stellenbosch.

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

Aspect: East-facing, 250 - 280m above sea level.

Age of vines: 27 years old.

Clones: Burgundian and Richter 110

Jordan Wine Estate

Stellenbosch

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www.jordanwines.com