

Jordan Barrel Fermented Chardonnay 2019

A variety of chardonnay clones planted on different slopes, harvested at different ripening levels and all of it fermented and matured in French oak barrels. These practices help to achieve natural balance and allows for different textural components which we then blend to achieve finesse and complexity. Bold and graceful with fragrances of lemon biscuit and overripe oranges.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 1.8 g/l pH : 3.34 ta : 5.6 g/l

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

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

2023 Investec Trophy Wine Show - Bronze

2019 - 4.5 stars in the Platter's by Diners Club Wine Guide 2021

2019 - Double Gold at Veritas Awards 2020

2019 - 92 points in Prescient Winemag Chard Report

2019 - 91 points Tim Atkin SA Wine Report

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: Glenrosa and Hutton

Aspects: Coolers south- and east-facing slopes, 250 - 310m above sea level.

Age of Vines: 21 - 35 years old

about the harvest: The grapes were harvested from the 15th of February to the 28th of March 2019 at an average of 21.30°B.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (39% new, 43% second-fill and 18% third fill Nevers and Burgundian oak barrels). The wine was matured "sur lie" in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 8% tank-fermented Chardonnay was blended with the barrel-wine to ensure well-balanced citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malolactic fermentation.



Jordan Wine Estate

Stellenbosch

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