

Jordan Barrel Fermented Chardonnay 2020

A variety of chardonnay clones planted on different slopes, har-vested at different ripening levels and all of it fermented and ma-tured in French oak barrels. These practices help to achieve natu-ral 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 : 2.9 g/l pH : 3.47 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

2022 Platter's Wine Guide - 4½ Stars

2022 Tim Atkin SA Special Report - 91 points

2020 Tim Atkin SA Special Report - 91 Points

2020 Veritas Awards - Double Gold

ageing : 22 - 36 years old

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 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: Glenrosa and Hutton

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

Age of Vines: 22 - 36 years old

about the harvest: The grapes were harvested from the 7th of February to the 12 of March 2020 at an average of 21.8°B.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgun-dy-shaped French oak barrels (39% new, 43% second-fill and 18% third fill Nevers and Burgundian oak barrrels). The wine was matured "sur lie" in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy char-acter. 8% tank-fermented Chardonnay was blended with the bar-rel-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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