

Jordan The Long Fuse Cabernet Sauvignon 2019

Progressive techniques such as overhead fermenters, pump-overs and gravity flow allow for the extraction of fully developed flavours and soft ripe tannins without compensating the tension and elegance captured from the various cabernet slopes. Here especially, the climate plays a significant role to allow great fruit ex-pression and classic essences of cedar, brambles and toasted tobacco.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.64 ta : 5.9 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : 32-34 years old

To create the perfect soil environment for our Cabernet Sauvignon vineyards, many large, sub-surface granite boulders were excavated and blown up with dynamite. One of the boulders required over 300 charges, necessitating a very long fuse.

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.

Soil: Glenrosa and Hutton

Aspect West-and North-facing slopes between 200-240m above sea level.

Age Of Vines: 32-34 years old

Clones: CS163, CS27, CS14, CS46

about the harvest: The grapes were harvested between the 26th of March and 3rd of April 2019 at 24°B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. Selected tanks received extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 18 months in new and used French oak barrels, before being lightly filtered prior to bottling.

Jordan Wine Estate
Stellenbosch

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