

Jordan Inspector Péringuey Chenin Blanc 2022

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

Perfect with mild Thai curries or grilled chicken.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.38 ta : 5.9 g/l

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

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

2023 Investec Trophy Wine Show - Bronze

Named after Louis Albert Péringuey, the 19th Century Inspector-General of Vineyards in the Cape, who led the fight against phylloxera and supervised the importation of American rootstocks onto which the various vineyard varieties were grafted.

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

Decomposed granite and loam.

ASPECT

Cool south- and east-facing vineyards, 220m above sea level.

AGE OF VINES

39 years old.

about the harvest: The grapes were harvested between the 22nd of February at 22°B.

in the cellar : After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L in 2nd & 3rd fill Burgundian shaped barrels, and matured "sur-lie" in the barrel for 7 months with occasional "barrel rolling" to add richness to the palate. To accentuate the fresh citrus flavour, 30% tank-fermented Chenin Blanc was blended with the barrel fermented portion.



Jordan Wine Estate

Stellenbosch

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