

## Jordan Mellifera 2021

Delicate and floral with a ripe apricot and spring blossom bouquet and the well-balanced acidity adds elegance to the long, rich finish.

The perfect ending to a meal—pair with crème brûlée or a cheese selection.

**variety :** Riesling | 100% Riesling

**winery :** Jordan Wine Estate

**winemaker :** Gary and Kathy Jordan with Sjaak Nelson

**wine of origin :** Stellenbosch

**analysis :** alc : 11.5 % vol rs : 93 g/l pH : 3.44 ta : 7.8 g/l

**type :** Dessert **style :** Sweet **body :** 0 **taste :** Fruity

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

2021 - Platter's 4.5 Stars

Named after the Cape Honey Bee, Apis Mellifera Capensis, and inspired by the owners' son's unfortunate experience with them during the sweet wine's first press cycle.

### 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

Aspect: South-facing, 280m above sea level

Age of Vines: 35 years old

Clones: Geisenheim clone 239 & Richter 110.

**about the harvest:** Hand-selected and harvested on 24th of April 2021 at 29°B.

**in the cellar :** The utmost patience was needed to make this wine, taking the whole day to press the raised berries. The juice was racked into a stainless steel tank and fermented between 13 and 15°C using a specially selected strain of yeast capable of handling higher sugars.



## Jordan Wine Estate

Stellenbosch

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