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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 :** 750ml **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.

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 raisined 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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