

Jordan Blanc de Blancs Méthode Cap Classique 2018

Vibrant green – yellow hue with a long bead of delicate bubbles. Fresh green apples, citrus blossom, and hints of fresh brioche on the nose. Well-balanced with a full structure and elegant creamy mousse, a mouth-filling explosion, and a long crisp finish.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary Jordan

wine of origin : Stellenbosch

analysis : alc : 11.0 % vol rs : 2.3 g/l pH : 3 ta : 8.2 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** Cork

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 periods. This adds a unique characteristic to Jordan wines.

Appellation: Wine of Origin Stellenbosch.

Soil: Decomposed granite (Hutton and Glenrosa soil form).

Aspect: South and east-facing slopes, 300m above sea level.

Age of vine: 23 years old

Clones: Davis & USA CY4

about the harvest: Grapes were harvested on 9th February 2018 at 17.8° brix and 13.1g/l TA. The whole bunches are pressed and only the best cuvee fractions of 450 litres per ton are used for base wine.

in the cellar : After primary fermentation the wine goes through malolactic fermentation to give richness to the wine. Once this is complete, it is then inoculated for second fermentation in bottle under crown cap. After 51 months on lees the bottles are then riddled on wooden pupitres and then disgorged with the wines final dosage.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com