

Jordan Timepiece Riesling 2022

In the Jordan Timepiece Riesling 2022, crisp green apple and succulent white peach dominate the forefront, offering a delightful medley of fruitiness. A hint of citrus zest follows closely, with an aromatic profile. The palate is an elegant balance of sweetness and acidity. The wine's natural acidity is evident, providing a refreshing zing that balances the sweetness and imparts a lively, energetic quality to the wine.

variety : Riesling | 100%

winery : Jordan Wine Estate

winemaker : Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 32.7 g/l pH : 3.16 ta : 7.0 g/l

type : White **style** : Sweet **body** : Full **taste** : Fragrant

pack : Bottle **size** : 375ml **closure** : 0

Timepiece is an innovative wine collection that captures a part of our heritage at Jordan Wine Estate.

The collection includes single vineyard wines from our estate vineyards, older than 35 years and carries the stamp of the estate founder, Ted Jordan.

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.

about the harvest:

The grapes were harvested between 21 March 2022 and 26 April at approximately 25.5°B.

in the cellar :

The grapes were pressed in a pneumatic press with the free run juice being separated from the press fraction. After 2 days of settling in tank the clear juice was racked off its lees and inoculated with a French strain of yeast. Cold fermentation at 15°C occurred in stainless steel tanks until the perfect balance between the residual sugar and acidity was reached. The fermentation in this vintage was stopped at about 0°B to retain a hint of natural residual sugar.



Jordan Wine Estate

Stellenbosch

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