

## Jordan Cobblers Hill 2021

The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 18-month barrel ageing adds viscosity and a spicy finish.

**variety :** Cabernet Sauvignon | 58% Cabernet Sauvignon, 32% Merlot, 8% Cabernet Franc, 2% Petit Verdot

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis:** alc : 13.5 % vol rs : 2.3 g/l pH : 3.55 ta : 6.0 g/l

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

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

2024 Tim Atkin - 94 Points

**ageing :** 28 years old

The Ultimate Expression of Jordan Terroir. A limited-release wine, honouring the Jordan family heritage as master cobblers.

**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 (Hutton and Glenrosa soil form).

Aspect: West-facing, 220 m above sea level.

Age of Vines: 27 years old.

**about the harvest:** Cabernet Sauvignon between the 29th of March and the 4th of April 2021 at 24.5°B;

Merlot between the 4th of April 2021 at 23.9°B;

Cabernet Franc was harvested on the 9th of April 2021 at 23.9°B;

Petit Verdot was harvested on the 1st of April 24.5°B.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 18 months in 225 litre French oak barrels.



Jordan Wine Estate  
Stellenbosch

021 881 3441

www.jordanwines.com

