

## Jordan Timepiece Chenin Blanc 2022

Charming and introspective aromas of angelica, quince, and orchard fruits. The clarity of fruit on the crystalline palate is supported by the bright acidity and the savoury, ethereal finish.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Jordan Wine Estate

**winemaker** : Sjaak Nelson

**wine of origin** : Stellenbosch

**analysis** : alc : 14 % vol    rs : 2.1 g/l    pH : 3.54    ta : 5.9 g/l

**type** : White    **style** : Dry    **body** : Full    **wooded**

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

2024 Tim Atkin - 94 Points

Timepiece is a wine collection that captures a part of the Jordan heritage. 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-facing aspect, hosts the more sensitive and aromatic white-skinned grape varieties, as seen in our Timepiece Chenin Blanc.

Soil: Decomposed granite and loam.

Aspect: Cool south-facing vineyard, 195m above sea level.

Age of vines: 40 years old.

Clones: Montpellier.

Appellation: Estate Wine of Origin Stellenbosch.

**about the harvest**: The grapes were harvested at optimal ripeness on the 17th of February 2020, at 23.3B

### in the cellar :

The juice was fermented in a combination of oak barrels and clay amphorae. 51% of the juice was barrel-fermented in 228L 3rd & 4th fill French Oak barrels and 49% in 400L clay amphorae for a period of 6 months. Amphora has the natural ability to keep the lees in constant suspension during fermentation. This was followed by malolactic fermentation in both the amphora and barrel, and matured "sur-lie" for 6 months with occasional "barrel rolling" to add richness to the palate.

Six barrels were naturally fermented. No sulphur was added during the course of vinification and only at final bottling



## Jordan Wine Estate

Stellenbosch

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