

Jordan Sophia 2018

Complex, dark chocolate, black cherry and cassis intertwine with rich blackberry fruit and hints of vanilla and spice from the integrated French oak. Densely layered ripe tannins add to the opulent finish. Well-structured, this wine will reward careful cellaring for many years to come.

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 20% Merlot, 4% Petit Verdot & 4% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.72 ta : 5.9 g/l

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

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

2018 Platter's Wine Guide - 4.5 stars

2018 Tim Atkin SA Special Report - 95 points

2017 Tim Atkin SA Special Report - 95 points

Sophia, meaning wisdom in Greek, is presented with an owl on her shoulder, symbolising wisdom. In her right hand she holds a laurel wreath, the symbol of peace and success. Her three daughters, the Saints Faith, Hope and Charity or Love - Pistis, Elpis and Agape - are symbolised by the sun, moon and earth, representing the characteristics of the three classic Bordeaux varieties that make up this exceptional wine.

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: The Cabernet Sauvignon and Merlot grapes were harvested from the hillside vineyards at Jordan with views overlooking Table Mountain and False Bay.

in the cellar : A blend of the best "Cobblers Hill" barrels and a reserve Cabernet Sauvignon, this wine has been named "Sophia" after the legendary mother of Faith, Hope and Charity. Fermented at 28°C with three pump-overs daily over the fermenting cap. After pressing, the wine was racked to barrel where it completed malolactic fermentation. The wine spent a total of 18 months in 225-litre French oak barrels to integrate the rich tannins and add complexity



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com

