

Jordan Cobblers Hill 2022

Jordan Cobblers Hill 2022's 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.

Perfect with beef fillet, sirloin steak or veal cutlets.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 47% Merlot, 3% Petit Verdot

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.59 ta : 5.8 g/l

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

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

2025 Tim Atkin SA Special Report - 94 Points

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.

SOIL: Decomposed granite (Hutton and Glenrosa soil form)

ASPECT: West-facing, 220 m above sea level

AGE OF VINES: 29 years old

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

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