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Jordan The Real McCoy Riesling 2025

The German clone grapes were vinified and once the perfect balance between sugar and acidity was reached, the fermentation was stopped to retain a hint of natural fruit sugars. Intense flavours of lime through to white peach and Granny Smith apple. A superb accompaniment to the lighter spectrum of Asian cuisine.

Ideal with Thai curries, chilli prawns, seafood curries or sushi.



variety : Weisser Riesling | 100% Weisser Riesling
winery : Jordan Wine Estate
winemaker : Gary and Kathy Jordan
wine of origin : Western Cape
analysis : **alc :** 11.5 % vol **rs :** 7.1 g/l **pH :** 3.00 **ta :** 7.8 g/l
type : White **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 Tim Atkin SA Special Report - 94 Points

The Real McCoy celebrates the legislative change regarding the naming of Riesling in South Africa.

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 peri-ods. This adds a unique characteristic to Jordan wines.

Appellation: Wine of Origin Western Cape
Soil: Decomposed granite
Aspect: 300m above seal level
Age of Vines: 36 years old.
Clones: Geisenheim clone 239

about the harvest: The riesling was harvested in the early mornings of the 23rd of February 2024.

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.

Jordan Wine Estate
Stellenbosch
021 881 3441
www.jordanwines.com