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Jordan The Prospector Syrah 2023

The gold rush of the 1800's led to the discovery of tin in the grav-els underlying the Syrah vineyards. The allure of wealth was fleet-ing as the prospector dug over the soils for the vigneron. Notes of peppered charcuterie, chipotle and red fruits are in abundance with a medium–bodied framework that lends itself to a variety of meat-based dishes and cooking techniques.

Perfect with dry aged Chalmar ribeye, game and duck Magret.

variety : Shiraz | 100% Syrah
winery : Jordan Wine Estate
winemaker : Gary and Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 1.9 g/l **pH :** 3.59 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



The Prospector Syrah, acknowledging the massive public support the winery received in the campaign to save the Cape Winelands from a recent application to prospect and mine various minerals.

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 mari-time 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 Stellenbosch
Soil: Decomposed granite (Hutton and Glenrosa soil form)
Aspect: West-facing, overlooking Cape Town and Table Mountain
Age of the vines: 33 years old

about the harvest: The grapes were harvested early in April at an average of 23.6°B.

in the cellar : Fermentation between 26-28°C and gentle pressing retains the intensity of the spicy fruit flavours. Malolactic fermentation was completed in French and American oak barrels where the wine was matured for a total of 16 months..

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