

Jordan Nine Yards Chardonnay 2024

A style characterized by refreshing linear acidity and mouthfilling fruit textures. Classic Nine Yards flavours with lime citrus and fragrant oak spice.

Poached veal with béarnaise sauce or butternut ravioli with mushroom sauce and truffle oil.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 1.8 g/l pH : 3.35 ta : 5.7 g/l

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

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

The Ultimate Expression of Jordan Terroir. The Nine Yards Chardonnay is made is in a reserve style, from barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went "The whole nine yards"!

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: East-facing, 250 - 280m above sea level.

Age of vines: 32 years old.

Clones: Burgundian & Davis

in the cellar : Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228-litre French oak barrels (70% new and 30% second, third and fourth fill) from selected Burgundian cooperages (Damy, Chassin and Rousseau). The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. The wine was matured "sur lie" for 10 months, with regular barrel-rolling to accentuate the rich, leesy character.



Jordan Wine Estate

Stellenbosch

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