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Jordan Dry Rosé 2025

Our intention is to capture the crunchy, summer plum characters from the Merlot grapes and the spiced berry fruit from the Shiraz, whilst avoiding any sweet, confected characters. As a result of perfectly picked grapes, this luminous, dry wine made from free run juice, displays a melange of scented, red-blushed fruit with a hint of blood orange citrus. A rounded texture on the mid-palate – reminiscent of strawberries & cream – adds further depth and complexity. The finish is delicately savoury and refreshingly long.



variety : Blend - Rose | 87% Merlot, 13% Syrah
winery : Jordan Wine Estate
winemaker : Gary and Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.5 g/l **pH :** 3.43 **ta :** 5.2 g/l
type : Rose **style :** Dry **body :** Medium **taste :** Fruity
pack : 0 **size :** 750ml **closure :** Cork

2026 Tim Atkin SA Special Report - 92 Points

Our Dry Rosé proudly features an Amaryllis belladonna on its label which captivates the bloom's cultural significance and aesthetic allure. Commonly referred to as the March Lily in South Africa, this elegant flower earned its name due to its tendency to grace the landscape with its distinct fragrance around March.

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 and loam
ASPECT: Cool south- and east-facing vineyards, 220m above sea level
AGE OF VINES: 21-23 years

about the harvest: The Merlot and Syrah portion of the Rosé was harvested whole bunch in the early mornings of February at 22.4°B.

in the cellar : After being harvested in the cool early mornings the whole bunches were thrown into the press where they were gently pressed, so not to extract too much colour. After settling for 2 days, the wine was racked and inoculated with local white wine yeasts. Cold fermentation is done to preserve delicate flavours and aromas.

Jordan Wine Estate

Stellenbosch
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