

Jordan Inspector Péringuey Chenin Blanc 2025

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince, and green pineapple interlaced with a spicy complexity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.35 ta : 6.9 g/l

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

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

2026 Tim Atkin SA Special Report - 93 Points

Named after Louis Albert Péringuey, the 19th Century Inspector-General of Vineyards in the Cape, who led the fight against phylloxera and supervised the importation of American rootstocks onto which the various vineyard varieties were grafted.

in the vineyard : The distinct ravine which embodies Stellenbosch Kloof harnesses all the quality 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, 14 km to the south, and refreshing breeze channelled from the West Coast's Benguela current 24 km 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 and loam

ASPECT: Cool south- and east-facing vineyards, 220m above sea level

AGE OF VINES: 42 years old

CLONES: Montpellier

about the harvest: The grapes were harvested in the early mornings between the 13th and 20th of February 2025 at an average of 22.5°B.

in the cellar : After gentle pressing followed by cold-settling for 2 days, the juice was fermented in 228L 2nd and 3rd fill Burgundian-shaped barrels, and in amphora. The wine was matured "sur-lie" in the barrel for 7 months with occasional "barrel rolling" to add richness to the palate. To accentuate the fresh citrus flavour, 45% tank-fermented Chenin Blanc was blended with the barrel fermented portion.



Jordan Wine Estate

Stellenbosch

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