

Jordan Blanc de Blancs Méthode Cap Classique 2022

Vibrant green – yellow hue with a long bead of delicate bubbles. Fresh green apples, citrus blossom, and hints of fresh brioche on the nose. Well-balanced with a full structure and elegant creamy mousse, a mouth-filling explosion, and a long crisp finish.

variety : Chardonnay | 100% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary Jordan

wine of origin : Stellenbosch

analysis : alc : 11.5 % vol rs : 3.8 g/l pH : 3.03 ta : 9.0 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fragrant

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

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

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 periods. This adds a unique characteristic to Jordan wines.

SOIL: Glenrosa and Hutton

ASPECT: Coolers south- and east-facing slopes, 250 – 310m above sea level.

AGE OF VINES: 27 years

about the harvest: These grapes were harvested on the 16th of February 2022 at 18.85 brix and 9.1g/L TA. The whole bunches were pressed and only the best cuvee fractions of 450 litres per ton were used for the base wine.

in the cellar : The wine is inoculated for second fermentation in the bottle under crown cap. After 33 months on lees the bottles are then riddled on wooden pupitres and then disgorged with the wines final dosage.



Jordan Wine Estate

Stellenbosch

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