

Jordan Chenin Blanc Barrel Fermented 2002

Veritas 2003 - Gold

International Wine Challenge 2003 - Silver

Layers of rich tropical fruit and creamy citrus flavours, interlaced with a spicy complexity from barrel-fermentation create a well-balanced wine with a natural fruity acidity.

variety : Chenin Blanc | Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan, Johan Kruger

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol pH : 3.18 ta : 7.9 g/l
wooded

pack : Bottle

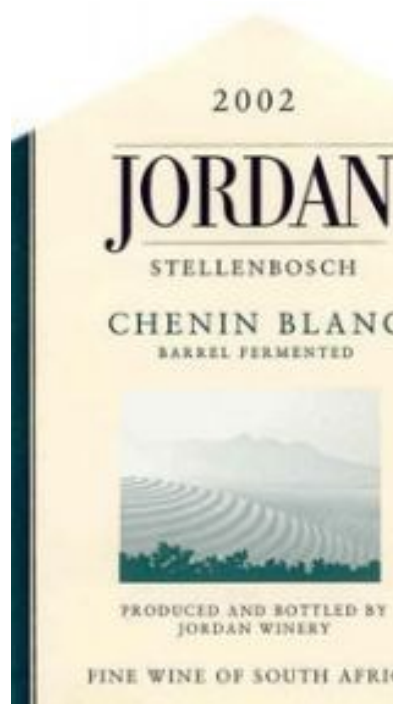
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in the vineyard : The grapes were harvested from 14 - 18 year old, cool south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Between 15 and 26 February 2002.

in the cellar : The juice was barrel- fermented in 228l second-fill Burgundy-shaped barrels, and matured *à cœsur-lie* in the barrel for 7 months with occasional *à œbatonage*. 16% tank-fermented Chenin Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

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