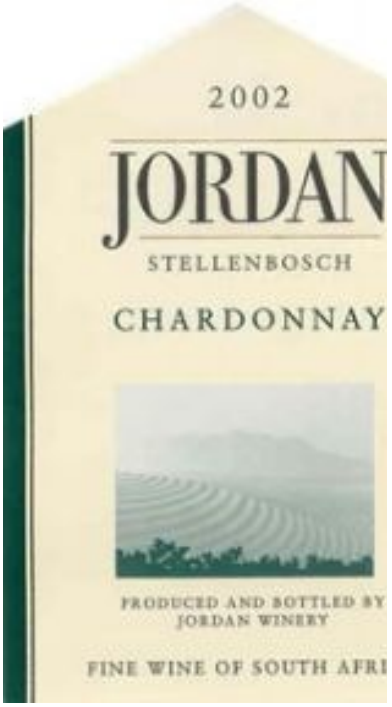
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Jordan Chardonnay 2002

Michelangelo International Wine Awards 2003 - Gold
A powerful expression of Chardonnay. Brimming with fruit flavour and elegance. A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours.



variety : Chardonnay | Chardonnay
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan, Johan Kruger
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.4 ta : 5.9 g/l
wooded
pack : Bottle

Michelangelo International Wine Awards 2003 - Gold
Veritas 2003 - Silver

in the vineyard : Harvested from mature vineyards (14 â€“ 17 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south and east-facing slopes (250-310m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours. The vineyards are unirrigated.

about the harvest: The grapes were harvested between 5th February and 12th March 2002 at between 22Â°Balling and 24.6Â° Balling.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (50% new, 30% second-fill and 20% third fill Nevers and Burgundian oak barrels from selected French cooperages).
The wine was matured â€œsur lieâ€ in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 12% tank-fermented Chardonnay was blended with the barrel-fermented wine to ensure a good balance of citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malo-lactic fermentation.

Jordan Wine Estate

Stellenbosch
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