

## Jordan Merlot 2002

### International Wine Challenge 2005 - Silver

Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavours. Framed by generously-rounded tannins and spiciness from maturation in French oak, this wine is seductive from start to finish.

**variety :** Merlot | 100% Merlot

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 2.42 g/l pH : 3.44 ta : 6.2 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

**pack :** Bottle

Veritas 2003 - Silver

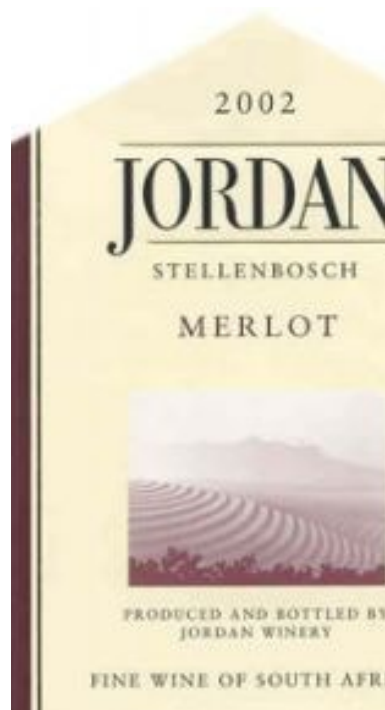
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**in the vineyard :** The Merlot was harvested from east- and west-facing 10 - 16 year old vineyards, situated on decomposed granite soils. The maturity of these vineyards ensures smaller berries with concentrated fruit flavours.

**about the harvest:** Harvested between 22nd February and 5th March 2002.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors at 26-30°C. Pump-overs were done three times daily over the fermenting cap. A small portion received extended maceration while the remainder was pressed immediately after fermentation.

The wine was racked into barrels during the second week of March where it underwent malo-lactic fermentation. After further racking it spent between 14 months in new and second fill 225 litre French oak barrels.



## Jordan Wine Estate

Stellenbosch

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