

## Jordan Cabernet Sauvignon 2001

International Wine & Spirit Competition 2004 - Commended

Veritas 2003 - Double Gold

Concours Mondial de Bruxelles 2004 - Great Gold

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Deep ruby colour, huge mouth-filling flavours of blackberry, cassis and vanilla. French oak barrels add a complex toastiness. Alluring in its youth but will reward those who resist temptation and explore the wine's maturation potential.

**variety :** Cabernet Sauvignon | 93% Cabernet Sauvignon, 7% Cabernet Franc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol   rs : 1.5 g/l   pH : 3.5   ta : 6.2 g/l

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

**pack :** Bottle

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SAA First Class Certificate Winner

Veritas 2003 - Double Gold

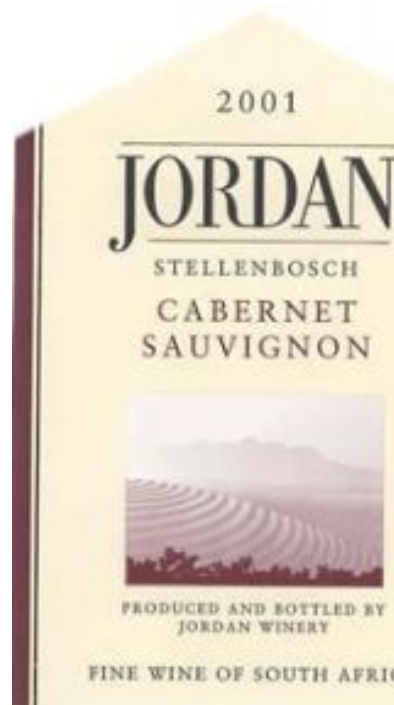
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**in the vineyard :** 11-16 year old Cabernet Sauvignon vineyards. (Clones: CS163, CS27, CS14, CS46.) Situated on east - and north-facing slopes between 200 and 240m above sea level.

**about the harvest:** Harvested between 16th February and 2nd March 2001.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. Extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent Malo-lactic fermentation. After further racking it spent 20 months in new and used French oak barrels, before being lightly filtered prior to bottling.



### Jordan Wine Estate

Stellenbosch

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[www.jordanwines.com](http://www.jordanwines.com)