

Jordan Cobblers Hill 2000

Cobblers Hill is the ultimate expression of an outstanding wine from an exceptional vintage.

Complex dark chocolate, black cherry and cassis intertwine with opulent blackberry fruit, and hints of mint and toasty vanilla. This is a big mouthfilling wine, with densely layered ripe tannins, beautifully balanced and refined – the ultimate expression of the Jordan terroir.

variety : Cabernet Sauvignon | 46% Cabernet Sauvignon, 33% Merlot and 21% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.49 ta : 5.9 g/l

pack : Bottle

Concours Mondial du Vin 2003 - Médaille d'Argent
International Wine Challenge 2003 - Silver
Wine Spectator USA - 90 points
Veritas 2003 - Silver

in the vineyard : The Cabernet Sauvignon, Merlot and Cabernet Franc were harvested from selected vineyards, situated on decomposed granite soils (Hutton & Glenrosa soil form). These vineyards produce smaller berries ensuring concentrated fruit flavours. Merlot clones 192 & 36 on R110 rootstock. Cabernet Sauvignon clones 27 & 14 on 101-14 rootstock.

about the harvest: The Merlot grapes were harvested on the 21st February 2000 at 24°C, while the Cabernet Sauvignon was harvested on the 28th February 2000 at 24°C. The Cabernet Franc grapes were harvested on the 28th February 2000 at 25.5°C.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation. A selection of the best barrels was made and the wine spent a total of 24 months in 225 litre French oak barrels. After a light filtration the wine was bottled on the 16th April 2002.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com