

## Jordan Cobblers Hill 1998

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.

**variety :** Cabernet Sauvignon | 53% Cabernet Sauvignon, 47% Merlot

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14,5 % vol rs : 2,7 g/l pH : 3,6 ta : 5,8 g/l

**pack :** Bottle

**in the vineyard :** The Cabernet Sauvignon and Merlot 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 101-12 rootstock.

**about the harvest:** The Merlot grapes were harvested on the 18th February 1998 at 24,8Å°B, while the Cabernet Sauvignon was harvested on 20th February 1998 at 25,5Å°B.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors at 28-32Å°C. Pump-overs done twice 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 further 18 months in 225 litre French oak barrels. (Taransaud Nevers). No further fining was necessary and the wine was bottled unfiltered on the 17th April 2000.



### Jordan Wine Estate

Stellenbosch

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