

Jordan Cobblers Hill 1997

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

A full-bodied wine with rich, plummy flavours and soft rounded tannins. The full fruitiness of the variety integrates well with the toasty coffee flavours of French oak.

variety : Merlot | 89% Merlot, 11% Cabernet Sauvignon

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.2 % vol rs : 1.5 g/l pH : 3.6 ta : 5.5 g/l

pack : Bottle

in the vineyard : The Merlot was hand-harvested from west-facing vineyards, situated on decomposed granite soils (Hutton & Glenrosa soil form). The vineyards were unirrigated to ensure smaller berries with concentrated fruit flavours. (Clones MO192 & MO36 on R110 rootstock).

about the harvest: The grapes were hand-harvested on the 11th & 18th March 1997 at between 22.8°C and 23.1°C (average harvest analysis: 23°C; 3.48pH; 7.4g/l acid).

in the cellar : Fermenting in overheated retort-shaped, stainless steel fermentors at 28-32°C. Pump-overs done twice daily over the fermenting cap. The two portions were pressed on the 22nd March & 27th March respectively and the wine was racked to barrel on the 10th April where it finished malo-lactic fermentation. After gentle racking off the malo-lactic lees, it spent 14 months in 100% new 225 litre French oak barrels (Taransaud Nevers). No further fining was necessary and the wine was bottled unfiltered in July 1998.



Jordan Wine Estate

Stellenbosch

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