

## Jordan Cabernet Sauvignon 2000

Deep ruby colour, huge mouth-filling flavours of blackberry, cassis and vanilla. French oak barrels add a complex toastiness.

**variety** : Cabernet Sauvignon | Cabernet Sauvignon  
**winery** : Jordan Wine Estate  
**winemaker** : Gary & Kathy Jordan  
**wine of origin** : Stellenbosch  
**analysis** : alc : 14.0 % vol   rs : 2.0 g/l   pH : 3.6   ta : 6.54 g/l  
**type** : Red  
**pack** : Bottle

Veritas 2003 - Silver

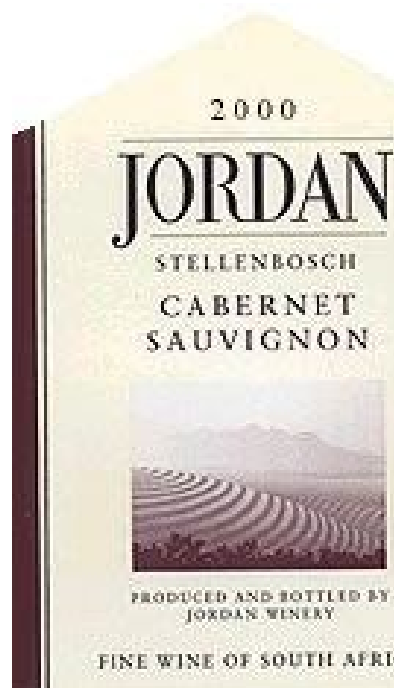
**ageing** : Alluring in its youth but will reward those who resist temptation and explore the wine's maturation potential.

**in the vineyard** : 13-15 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** : The grapes were harvested between 19th February and 1st March 2000.

**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 18 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)