

Jordan Chenin Blanc Barrel Fermented 2003

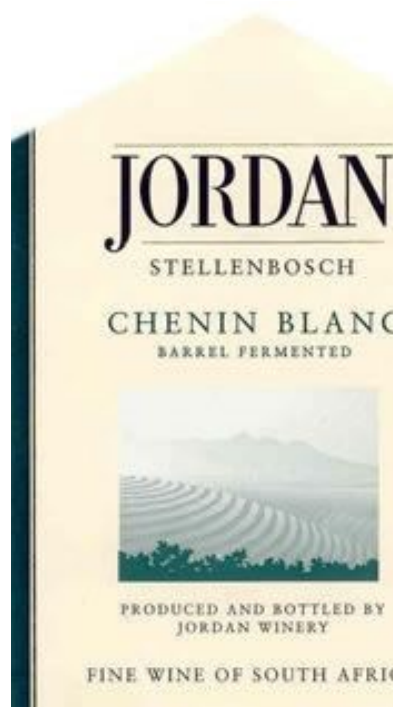
French oak adds style and class to this magical grape. a contemporary and deliciously mouth-filling experience of citrus cream, tropical fruit and honey interlaced with a spicy complexity.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol pH : 3.35 ta : 6.2 g/l
type : White style : Dry body : Medium wooded
pack : Bottle

in the vineyard : The grapes were harvested from 15 - 21 year old, cool south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Harvested between 13th and 22nd February 2003.

in the cellar : The juice was barrel- fermented in 228l second-fill Burgundy-shaped barrels, and matured *à cœsur-lie* in the barrel for 7 months with occasional *à œbatonage*. 31% tank-fermented Chenin Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch
+27.218813441
www.jordanwines.com