

## Jordan Chenin Blanc Barrel Fermented 2003

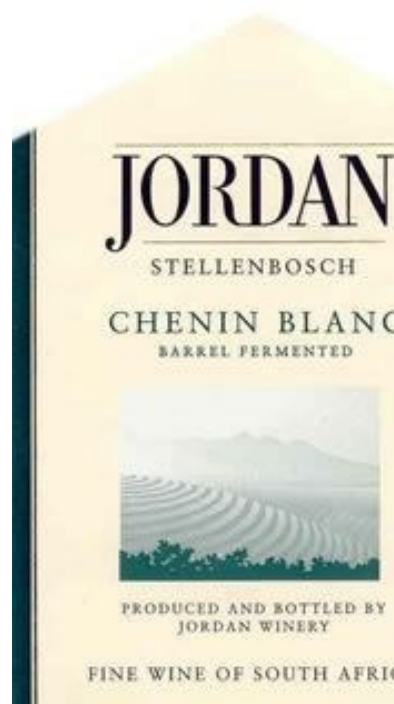
French oak adds style and class to this magical grape. a contemporary and deliciously mouth-filling experience of citrus cream, tropical fruit and honey interlaced with a spicy complexity.

**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 in the barrel for 7 months with occasional batonage. 31% tank-fermented Chenin Blanc was added to the blend.



### Jordan Wine Estate

Stellenbosch

021 881 3441

[www.jordanwines.com](http://www.jordanwines.com)