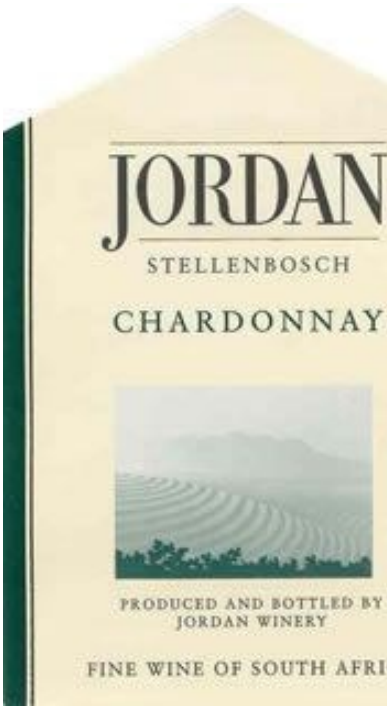
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Jordan Chardonnay 2003

Veritas 2004 - Double Gold
International Wine & Spirit Competition 2004 - Silver
Concours Mondial de Bruxelles 2004 - Gold
Bronze - International Wine and Spirit Competition (IWSC) 2005
A powerful expression of Chardonnay, brimming with fruit flavour and elegance. A buttery toastiness from the oak rounds off the complex hazelnut and citrus flavours.



variety : Chardonnay | 100% Chardonnay
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol pH : 3.25 ta : 6.6 g/l
type : White style : Dry body : Full wooded
pack : Bottle

Veritas 2004 - Double Gold
International Wine & Spirit Competition 2004 - Silver
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Bronze - International Wine and Spirit Competition (IWSC) 2005

in the vineyard : Harvested from mature vineyards (15 â€“ 18 years old) planted to selected Davis and Burgundian clones. The vineyards are situated on cooler south and east-facing slopes (250 - 310m above sea level). Vertical hedge trellising and low yields ensure a complex concentration of flavours. The vineyards are unirrigated.

about the harvest: The grapes were harvested between 6th and 24th February 2003 at between 22.8Â° and 24.9Â° Balling.

in the cellar : The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (50% new, 30% second-fill and 20% third fill Nevers and Burgundian oak barrels from selected French cooperages). The wine was matured â€œsur lieâ€ in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 12% tank-fermented Chardonnay was blended with the barrel-fermented wine to ensure a good balance of citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malo-lactic fermentation.

Jordan Wine Estate

Stellenbosch
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www.jordanwines.com