

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Mellifera Natural Sweet 2005

#### BACKGROUND

*Named after the Cape Honey Bee, Apis Mellifera Capensis, and inspired by the owners's son's unfortunate experience with them during the sweet wine's first press cycle.*

#### LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

#### APPELLATION

Wine of Origin Stellenbosch.

#### SOIL

Glenrosa

#### ASPECT

South-facing, 280m above sea level

#### AGE OF VINES

18 years old

#### CLONES

Geisenheim clone 239 & Richter 110.

#### BLEND

100% Riesling

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 6.1g/l

**pH:** 3.44

**Residual Sugar:** 101.3g/l

#### TASTING NOTES

Delicate and floral with a ripe apricot and spring blossom bouquet and the well-balanced acidity adds elegance to the long, rich finish.

#### HARVESTING

Hand-selected and harvested on 8 March 2005.

#### WINEMAKING & MATURATION

The utmost patience was needed to make this wine, taking the whole day to press the raisined berries. The juice was racked into a stainless steel tank and fermented between 16 and 17°C using a specially selected strain of yeast capable of handling higher sugars.

#### ACCOLADES

2012- 4½ stars in the 2014 Platter's South African Wine Guide

2011- 4½ stars in the 2013 Platter's South African Wine Guide

2010- 4 stars in the 2013 Platter's South African Wine Guide

#### FOOD SUGGESTION

The perfect ending to a meal—pair with crème brûlée or a cheese selection.

#### BOTTLE SIZE

375ML