



P A S C A L / S C H I L D T

Winery:	Jordan Wine Estate, Stellenbosch
Wine:	Jardin Barrel Fermented Chardonnay
Vintage:	2014
Appellation:	Stellenbosch
Winemaker/Winegrower:	Sjaak Nelson with Gary & Kathy Jordan
Harvest Notes:	The grapes were harvested from the 8th of February to the 12th of March 2014 at 21.7 – 23.8°B
Cellar Notes:	The juice was barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels (45% new, 30% second-fill and 25% third-fill Nevers and Burgundian oak barrels). The wine was matured “sur lie” in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 8% tank-fermented Chardonnay was blended with the barrel-wine to ensure well-balanced citrus flavours. Both the tank and barrel-fermented Chardonnay underwent malolactic fermentation
Tasting Notes:	A variety of chardonnay clones planted on different slopes, harvested at different ripening levels and all of it fermented and matured in French oak barrels. These practices help to achieve natural balance and allows for different textural components which we then blend to achieve finesse and complexity. Bold and graceful with fragrances of lemon biscuit and overripe oranges.
Aging & Drinking Suggestions:	Enjoy now, or keep 7 - 10 years.
Technical Notes:	
Soil	Glenrosa and Hutton
Acidity	5.6g/l
pH	3.65
Residual Sugars	2.6g/l
ABV	13.50%
Barrel Maturation	The wine was matured “sur lie” in the barrel for 9 months with occasional rolling of the barrels to accentuate the leesy character. 8% tank-fermented Chardonnay was blended with the barrel-wine
Production (bottles)	45312