



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

Winery:	Jordan Wine Estate, Stellenbosch
Wine:	Jardin Cabernet Sauvignon
Vintage:	2011
Appellation:	Stellenbosch
Winemaker/Winegrower:	Sjaak Nelson with Gary & Kathy Jordan
Harvest Notes:	The grapes were harvested between the 3rd of March and the 15th of March 2011 at 24 – 25°B.
Cellar Notes:	Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. Selected tanks received extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The wine was racked into barrels where it underwent malolactic fermentation. After further racking it spent 18 months in new and used French oak barrels, before being lightly filtered prior to bottling.
Tasting Notes:	Progressive techniques such as overhead fermenters, pump-overs and gravity flow allow for the extraction of fully developed flavours and soft ripe tannins without compensating the tension and elegance captured from the various cabernet slopes. Deep ruby colour, huge mouth-filling flavours of blackberry, cassis and vanilla. French oak barrels add a complex toastiness.
Aging & Drinking Suggestions:	Enjoy now, or keep 10 - 15 years
Technical Notes:	
Soil	Glenrosa and Hutton
Acidity	6.1g/l
pH	3.64
Residual Sugars	2.0g/l
ABV	14%
Barrel Maturation	18 months in new and used French oak barrels
Production (bottles)	25482