



PASCAL/SCHILDT

Winery:	Jordan Wine Estate, Stellenbosch
Wine:	Jardin Unoaked Chardonnay
Vintage:	2013
Appellation:	Stellenbosch
Winemaker/Winegrower:	Sjaak Nelson with Gary & Kathy Jordan
Harvest Notes:	The grapes were harvested between 05th February and 05th March 2013 at 21.1 – 23.0°B. Harvested from mature vineyards (28 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.
Cellar Notes:	After cold settling for two days, the juice was tank-fermented with a selection of French yeasts (EC1118 and D47). After fermentation the wine spent 4 months “sur lie” in the tank with occasional lees stirring to accentuate the leesy character.
Tasting Notes:	Fresh limey-citrus and floral aromas with underlying tropical fruit and winter melon flavours. Rich, full palate with a long, well balanced leesy finish.
Aging & Drinking Suggestions:	Drink now
Technical Notes:	
Soil	Glenrosa and Hutton
Acidity	5.6g/l
pH	3.37
Residual Sugars	3.0g/l
ABV	13.00%
Barrel Maturation	N/A
Production (bottles)	44922