



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

Winery:	Jordan Wine Estate, Stellenbosch
Wine:	Jardin Cobblers Hill
Vintage:	2012
Appellation:	Stellenbosch
Winemaker/Winegrower:	Sjaak Nelson with Gary & Kathy Jordan
Harvest Notes:	Cabernet Sauvignon between the 7th - 12th of March 2012 at 23.6 - 23.8°B; Merlot between the 29th February - 16th March 2012 a 23.2 -25.0°B; Cabernet Franc on the 15th March 2012 at 24.1°B; Petit Verdot on the 14th March 2012 at 24.9°B.
Cellar Notes:	Fermented in overhead retort-shaped, stainless steel fermentors at 28°C. Three pump-overs were done daily over the fermenting cap. After pressing, the wine was racked to barrel where it finished malo-lactic fermentation.
Tasting Notes:	The palate is richly layered and intriguing with a variety of opulent flavours which includes Sichuan pepper and blackcurrants. The 24-month barrel ageing adds viscosity and a spicy finish.
Aging & Drinking Suggestions:	Enjoy now, or keep 10 - 15 years
Technical Notes:	
Blend	43% Cabernet Sauvignon, 38 % Merlot , 12% Cabernet Franc and 7% Petit Verdot.
Soil	Decomposed granite (Hutton and Glenrosa soil form).
Acidity	5.6g/l
pH	3.54
Residual Sugars	2.1g/l
ABV	14%
Barrel Maturation	A selection of the best barrels was made and the wine spent a total of 24 months in 225 litre French oak barrels.
Production (bottles)	11484