



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

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|-------------------------------|---|
| Winery:                       | Jordan Wine Estate, Stellenbosch  |
| Wine:                         | Jardin Nine Yards Chardonnay  |
| Vintage:                      | 2013  |
| Appellation:                  | Stellenbosch  |
| Winemaker/Winegrower:         | Sjaak Nelson with Gary & Kathy Jordan   |
| Harvest Notes:                | Between 8th of February - 6th of March 2013.  |
| Cellar Notes:                 | Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228-litre French oak barrels (92% new and 8% second fill) from selected Burgundian cooperages (Damy, Chassin and Rousseau). The barrels were inoculated with a selection of French yeast. A percentage of the wine went through natural fermentation. The wine was matured "sur lie" for 13 months, with regular barrel-rolling to accentuate the rich, leesy character. |
| Tasting Notes:                | A rich, modern yet classically defined style with full flavours of clove flower, butterscotch and lime oil.   |
| Aging & Drinking Suggestions: | Enjoy now, or keep 7-10 years   |
| Technical Notes:              |   |
| Soil                          | Decomposed granite (Hutton and Glenrosa soil form).   |
| Acidity                       | 5.5g/l  |
| pH                            | 3.59  |
| Residual Sugars               | 2.7g/l  |
| ABV                           | 13.50%  |
| Barrel Maturation             | "sur lie" for 13 months,  |
| Production (bottles)          | 19854   |