



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

Winery:	Jordan Wine Estate, Stellenbosch
Wine:	Jardin Prospector
Vintage:	2012
Appellation:	Stellenbosch
Winemaker/Winegrower:	Sjaak Nelson with Gary & Kathy Jordan
Harvest Notes:	Harvested between 9th and 11th of March 2012.
Cellar Notes:	Fermentation between 26-28°C and gentle pressing retains the intensity of the spicy fruit flavours. Malolactic fermentation was completed in French and American oak barrels where the wine was matured for a total of 16 months.
Tasting Notes:	The gold rush of the 1800's led to the discovery of tin in the gravels underlying the Syrah vineyards. The allure of wealth was fleeting as the prospector dug over the soils for the vigneron. Notes of peppered charcuterie, chipotle and red fruits are in abundance with a medium-bodied framework that lends itself to a variety of meat-based dishes and cooking techniques.
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	3.72
Residual Sugars	1.8g/l
ABV	13.50%
Barrel Maturation	Malolactic fermentation was completed in French and American oak barrels where the wine was matured for a total of 16 months.
Production (bottles)	8898