



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

Winery:	Jordan Wine Estate
Wine:	Inspector Peringuey Chenin Blanc
Vintage:	2014
Appellation:	Stellenbosch
Winemaker/Winegrower:	Sjaak Nelson with Gary & Kathy Jordan
Harvest Notes:	The grapes were harvested between the 8th of February and the 26th of February 2014 between 21.7 – 23.8°B.
Cellar Notes:	After gentle pressing followed by cold-settling for 2 days, the juice was barrel-fermented in 228L second and third-fill Burgundian-shaped barrels, and matured “sur-lie” in the barrel for 8 months with occasional “barrel rolling” to add richness to the palate. To accentuate the fresh citrus flavour, 50 % tank-fermented Chenin Blanc was blended with the barrel fermented portion.
Tasting Notes:	French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.
Aging & Drinking Suggestions:	Drink now or keep for 5+ years
Technical Notes:	
Soil	Decomposed granite and loam.
Acidity	6.0g/l
pH	3.35
Residual Sugars	1.8g/l
ABV	13.50%
Barrel Maturation	50% barrel fermentation in second and third fill Burgundian shaped barrels
Production (bottles)	76620