

BRAND	Jardin, Nine Yards	
VARIETALS	Chardonnay	
VINTAGE	2005	
APPELLATION	Stellenbosch, South Africa	
ANALYSIS	alcohol	14.5 % by vol.
	total acidity	6.0 g/l
	pH	3.381
	residual sugar	2.9 g/l
PRODUCTION	12 x 750ml.	



VINEYARDS & HARVEST

Situated between 250 – 280m above sea level, this 17 year old, site-specific vineyard is planted to both Burgundian and Davis clone Chardonnay. East-facing Hutton and Glenrosa soils, innovative canopy management and low crop levels ensure that the vineyard produces smaller berries with concentrated citrus flavours.

The ultimate expression of Jordan terroir. The Nine Yards Chardonnay is made in a Reserve Style, from a barrel selection from our best vineyard site. Stylistically different to our Jordan Chardonnay, with this wine we went “The Whole Nine Yards”!

VINIFICATION

Crushed and pressed immediately after de-stemming, the juice was barrel-fermented in traditional 228 litre new French oak barrels from selected Burgundian cooperages. The barrels were inoculated with French yeast. A percentage of the wine went through natural fermentation. Differing stylistically from the varietal Jordan Chardonnay, the wine was matured “sur lie” for 12 months, with regular barrel rolling to accentuate the rich, leesy character. The grapes were harvested on the 16th February 2005 at 24.0°B.

WINEMAKERS COMMENTS

Butterscotch, spicy cloves, lemon/lime and orange peel with complex mineral citrus flavours. A rich mouthfeel and subtly balanced toasty French oak integrate with the long, tropical peach and melon finish. After a light filtration, the wine was bottled on the 7th March 2006.