

***FREE DELIVERY ON ANY SIX BOTTLES OF THE FEATURED JORDAN WINES AS PART OF A TWELVE-BOTTLE ORDER**

THE WINES OF
JORDAN
STELLENBOSCH

SL47508 **Jordan Estate White Sampler Case - Save up to £11.20* £67.95**

2 x SL47502	Jordan Inspector Péringuey Chenin Blanc 2015	10.95
1 x SL47503	Jordan Unoaked Chardonnay 2015	11.95
2 x SL47504	Jordan Sauvignon Blanc 2014	11.95
1 x SL47328	Jordan Barrel Fermented Chardonnay 2015	13.45

SL47509 **Jordan Estate Red Sampler Case - Save up to £10.70* £77.95**

3 x SL47506	Jordan The Prospector Syrah 2014	13.45
3 x SL47507	Jordan Cabernet Sauvignon 2013	13.45



Jordan Estate Wines, Stellenbosch, are long time Hawkshead favourites, and we are delighted to introduce the latest vintages.

The driving force behind the estate today, is Gary and his wife Kathy Jordan. Gary's parents, Ted and Sheelagh, purchased the 146 hectare Stellenbosch property in 1982, and sold their grapes to the local co-operative. They were instrumental in increasing quality of the grapes grown on the estate, embarking on an extensive replanting programme, specialising in classic varieties suited to the different soils and slopes. Gary, a geologist and Kathy, an economist, together, progressed the estate to the next level in 1993. After building a brand new winery, they decided the quality of their wine was sufficient to put their names to the estates inaugural vintage. They haven't looked back since, achieving the International Wine and Spirit Competition's, *South African Wine Producer* of the year award in 2014.

Jordan's hillside vineyards overlook spectacular panoramic views of Table Mountain, False Bay and Stellenbosch. The vineyards with their close proximity to both the Indian and Atlantic Oceans benefit from coastal fog and cool breezes. A mild Mediterranean climate with a maritime influence minimizes the risk of frost damage. The soils at Jordan have evolved from 600 million year old Cape Granite, and range from deep, well-drained clay-loam to gravelly and sandy duplex soils situated on clay. Gary's focus has been on 'producing fiercely individual wines that combine the fruity accessibility of the New World with the classic elegance of the old'.

Enjoy the characterful wines of Jordan Estate with savings of over £10. Simply include six-bottles of the featured wines as part of a twelve bottle order – why not explore the range with our red and white Sampler Cases - and claim **Free Delivery**. Use Discount code **JORDANFREE** at our online checkout and click 'check code'.



WHITE WINE**SL47502 Jordan Inspector Péringuey Chenin Blanc 2015 13.5% 10.95**

A delicious mouth-filling texture on the palate with notes of white pear, quince and ripe tropical notes; time spent in oak adds an added richness and a hint of spice. The juice was barrel-fermented in 228L second and third-fill Burgundian shaped barrels, and matured "sur-lie" in the barrel for 8 months. To accentuate the fresh citrus flavour, 50 % tank-fermented Chenin Blanc was blended with the barrel fermented portion. Enjoy with roast pork belly with apple sauce. Enjoy now until 2020.

**SL47503 Jordan Unoaked Chardonnay 2015 13% 11.95**

The vineyards for this 100% varietal Chardonnay are situated on the cooler south and east-facing slopes of the estate some 300m above sea level. Inspired by the Chablis expression of the grape, the wine is not oaked, allowing the pure fruit profile to shine. Fresh aromas of freshly grated lemon zest and lemon grove that finishes with flavours of apricot puree and lime sorbet. Extended lees contact develops mouthfeel and nuance in the wine. Enjoy with vegetable terrine or risotto. Drink now until 2020.

**SL47504 Jordan Sauvignon Blanc 2014 13.5% 11.95**

South Africa has gained a reputation for the quality of its Sauvignon Blanc and this wine shows why, not just through its flavours but in the efforts that go to make it. The grapes come from vines in cool, elevated and mostly south-facing vineyards. Jordan actively manage the vine canopy using vertical hedge trellising and leaf plucking to promote air-flow and increase concentration. The grapes are then harvested at different ripeness levels to add fruit complexity. The result is a Sauvignon Blanc with New World intensity but a flavour profile that is more reminiscent of Sancerre. Aromatics of blackcurrant leaf and ripe Cape fig are balanced by a complex fruit structure and Provençale herbs on the finish.

WHITE WINE (continued)**SL47328 Jordan Barrel Fermented Chardonnay 2015 13.5% 13.45**

Barrel-fermented in a selection of 228 litre Burgundy-shaped French oak barrels, the wine was then matured "sur lie" for 9 months with occasional rolling of the barrels to accentuate the leesy character. 8% tank-fermented Chardonnay was blended with the barrel-wine to ensure well-balanced citrus flavours. Bold and graceful with fragrances of lemon biscuit and overripe orange. Textural and soft, finishing clean on the palate. Enjoy now until 2021. Pairs delightfully with cheddar cheese or try with Turbot.

RED WINE**SL47506 Jordan The Prospector Syrah 2014 14% 13.45**

The Prospector Syrah is named in acknowledgment of the massive public support the winery received in the campaign to save the Cape Winelands from a recent application to prospect and mine various minerals. The grapes are from a single west-facing vineyard over-looking Cape Town. Aged 16 months in a mix of French and American oak barrels it has an opaque purple/black colour with pure, refined aromas of plum, minerals, peppered charcuterie and vanilla spice. Lovely purity and intensity on the palate with ripe red fruits, dark chocolate, integrated vanilla oak and a deliciously long, slightly spicy finish. This shows what can be achieved through the combination of New World ripeness allied to Old World finesse. Enjoy now until 2022+. Pair with lean cuts of steak cooked medium-rare.

**SL47507 Jordan Cabernet Sauvignon 2013 13.5% 13.45**

This Cabernet Sauvignon comes from 15-20 year old vines in vineyards at elevations over 200m. This results in a comparatively long 'hang' time for the grapes, with hand-harvesting taking place in March. The fine tannic structure is enhanced by gentle pressing and maturation in a range of new and second use French oak barrels for 18 months. Here, the climate plays a significant role to allow great fruit expression and classic essences of cedar, brambles and toasted tobacco. Enjoy now until 2020. An excellent match with roast lamb.

