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**HAWKSHEAD WINES**

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THE WINES OF  
**JORDAN**  
STELLENBOSCH

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

<b>SL44699</b>	<b>Jordan Estate White Sampler Case – 6 bottles SAVE £5</b>	<b>£64.44</b>
2 x SL43131	Jordan Estate Chenin Blanc 2013	10.99
1 x SL42117	Jordan Estate Unoaked Chardonnay 2013	10.99
2 x SL44674	Jordan Estate Sauvignon Blanc 2013	11.49
1 x SL44675	Jordan Estate Barrel Fermented Chardonnay 2013	13.49



<b>SL44700</b>	<b>Jordan Estate Red Sampler Case – 6 bottles SAVE £5</b>	<b>£75.94</b>
3 x SL43133	Jordan Estate 'Prospector' Syrah 2012	13.49
3 x SL43924	Jordan Estate Cabernet Sauvignon 2011	13.49



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FOCUS  
OFFER

**JORDAN**  
STELLENBOSCH

May  
2015

South African wine is rapidly evolving, and the quality has never been better. We have long been supporters of Jordan Estate in Stellenbosch, who are going from strength to strength culminating in winning the trophy for **South African Wine Producer of the Year** last November at the International Wine and Spirit Competition. We are delighted to see them doing so well, if not at all surprised! We thought it was high time we featured the Estate again, with many award-winning new vintages and additions to our list.



Gary and Kathy Jordan are the driving force behind this 146 hectare Stellenbosch property. It has a history dating back over 300 years and was purchased in 1982 by Gary's parents, Ted and Sheelagh, who embarked on an extensive replanting program, assessing the soils and slopes to select the most suitable grape varieties. Gary is a geologist, which certainly helped, and after marrying Kathy, an economist, they returned to the farm in 1992. Until then the grapes had been sold to the local co-operative but at this point they decided that the quality of the next vintage would be good enough to carry the Jordan name. So Gary and Kathy built a new winery and cellar and in 1993 produced their first wines. Now, over 20 years on, they have become a benchmark for consistency and quality. 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'.

Tasting through their range we found ourselves agreeing with this view. It seemed that the wines really did combine the best of New and Old World styles. Part of their success has been the considered matching of variety to vineyard site, Gary employing his expertise to the task, combined with innovative management of the vine canopy to ensure even ripening and lessen the risk of disease. Gary undertakes the viticultural work and his philosophy is simple: 'Success begins in the vineyards'. Even so they have not been lacking in the winery, which is built into the slope of the hill. This allows a gravity flow and natural cooling to minimise handling of the wines.



Both Gary and Kathy oversee winemaking operations, assisted for the past fifteen years by Sjaak Nelson. Gary and Kathy are a remarkable couple, hardworking and diligent, and were very charming when Cecilia met them last year. Even as they started winning major awards there was never any sense of complacency as they sought to produce ever better wines.

This offer features six of their wines and we are offering them individually with **free delivery** on orders of any six bottles of the featured wines as part of a twelve-bottle case, or you can **save even more with our white and red Six-Bottle Sampler Case**.

TEL: 01295 672294

WEB: WWW.HAWKSHEADWINES.CO.UK

**SL43131 Jordan Estate Chenin Blanc 2013, Stellenbosch 14% £10.99**

This Chenin is barrel fermented – a technique almost unknown in France and still quite rare in South Africa where it is used only for the best wines. The time in oak gives an extra level of complexity and richness, but can overwhelm the Chenin if taken too far. Jordan have the balance

just right and this wine is also significantly cheaper than many others made in this distinctive style. *Mid-straw colour with intense aromas of pear, mango, lemon and passion fruit with a gentle vanilla spice. Full-bodied, creamy tropical fruit flavours with citrus freshness, well-integrated vanilla oak and a tangy lemon finish with aromatic lift. Good balance and purity and the stature to mature and develop further. Great example of this style. Four star rating and a Silver at 2013 Decanter awards. Screwcap. Drink now to 2017. Food match: Delicious with chicken in a cream and mushroom sauce, Salmon en croûte or roast butternut squash dishes.*

**SL42117 Jordan Estate Unoaked Chardonnay 2013, Stellenbosch 13% £10.99**

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. The differing vineyard aspects and extended harvest period give increased complexity and finesse. Fermentation takes place in tank, no oak is

used, and the wine spends four months 'sur lie' with lees stirring adding complexity and depth. *Of all the wines we tasted this was the most youthful with light straw colour and delicate white peach, pear, quince aromas with a touch of orange. Fresh, mineral flavours with stone fruits and tangy acidity. Pure and intense with some yeasty complexity and a persistent finish. Enjoy to 2016. 'There is good vigour to this Chardonnay that zings about the mouth long after it has departed. 91 Points Neal Martin, Robert Parker's Wine Advocate. Food match: Pairs beautifully with Caesar salad, Coronation chicken or creamy pasta sauces.*

**SL44674 Jordan Estate Sauvignon Blanc 2014, Stellenbosch 13% £11.49**

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.

*Light straw colour and deep, powerful aromas of gooseberry, green fig, lime and currant leaf. Crisp and refreshing with good intensity of gooseberry, pear and citrus flavours, mineral notes and a subtle flintiness. Impressively long, clean finish. Enjoy to 2018.*

*Food match: A great accompaniment to grilled asparagus with Parma ham or Thai fishcakes and crisp rocket salad.*

**SL44675 Jordan Estate Barrel Fermented Chardonnay 2013, Stellenbosch 13% £13.49**

A new addition to our list, the Barrel Fermented Chardonnay was matured 'sur lie' for nine months with 8% tank-fermented Chardonnay added, creating a full-bodied wine with vibrant fruit. *Brimming with peach and orange fruit flavours, the palate is gorgeously creamy with lemon biscuit*

*notes. The toastiness from the oak rounds off the complex hazelnut and citrus flavours. 'The nose is well-defined and handles the oak well - creamy rather than buttery. The palate is well-balanced with crisp citrus peel and tropical fruit, well-judged acidity and a harmonious, straight-down-the-line Chardonnay finish that is just delicious. No talking, just drinking! 90 points' – Neal Martin, eRobertParker.com. Gold Medal – Decanter World Wine Awards 2014. Enjoy now to 2019. Food match: a match for creamy pork dishes or turbot with a lemon butter sauce.*

**SL43924 Jordan Cabernet Sauvignon 2011, Stellenbosch 14% £13.49**

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 19 months.

*Pure cassis, blackberry and cigar box aromas with a hint of pencil shavings and freshly ground pepper. This complexity is reminiscent of Bordeaux but the ripeness on the palate suggests New World with lovely, silky, blackcurrant, cherry and damson fruit flavours and sophisticated notes of cedar, tobacco and minerals. Soft, melting tannins and lingering, lightly spicy finish. Impressive purity and definition - this is a very classy wine. Approachable now but will reveal its true potential over the next 5 or 6 years. Gold Outstanding International Wine and Spirit Competition. 2014. Screwcap. Food match: pair with chargrilled steak, lamb chops or mature Cheddar.*

**SL43133 Jordan Estate 'The Prospector' Syrah 2012, Stellenbosch 13.5% £13.49**

'The Prospector' Syrah has a wonderful, fine tannic structure, good complexity and finesse without sacrificing concentration. 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, clove, black pepper and vanilla spice. Lovely purity and intensity on the palate with ripe bramble fruits, dark chocolate, integrated vanilla oak and a deliciously long, slightly spicy finish. Still quite youthful with primary fruit flavours but has the balance and tannic structure to develop. This shows what can be achieved through the combination of New World ripeness allied to Old World finesse. Impressive! Enjoy now to 2022.

*'A delightful, pure, quite floral bouquet... The acidity is well judged and the finish very harmonious, with touches of black cherry and cassis... Very fine. 91 pts'; Neal Martin, eRobertParker.com Oct 2014. Food match: Delicious with herby sausages or Turkish or Lebanese dishes.*