

# Timepiece

JORDAN STELLENBOSCH



## BACKGROUND

*Timepiece is an innovative wine collection that captures a part of the Jordan heritage. The collection includes single vineyard wines from our estate vineyards, older than 35 years and carries the stamp of the estate founder, Ted Jordan.*

## LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

## APPELLATION

Wine of Origin Stellenbosch.

## SOIL

Decomposed granite and loam.

## ASPECT

South-facing, 220 - 365m above sea level.

## AGE OF VINES

39 years old.

## CLONES

Weerstasie

## BLEND

100% Sauvignon Blanc.

## ANALYSIS

**Alc:** 13.5%

**Total Acid:** 5.2g/l

**pH:** 3.35

**Residual Sugar:** 1.9g/l

## TASTING NOTES

Beguiling aromatics and a complex mixture of elderflower, honeydew melon and sourdough with a hint of kelp. Bright flavours with a shy and old-world feel to the mid-palate that carries over to a delicate but long, leesy finish that ends dry and saline.

## HARVESTING

The grapes were harvested between the 5th and 25th February 2021 at approximately 22.1°B.

## WINEMAKING & MATURATION

The juice was fermented in a combination of oak barrels and clay amphora. 67% of the juice was barrel-fermented in 228L 2nd & 3rd fill French Oak barrels and 33% in 400L clay amphora for a period of 6 months. Malolactic fermentation took place in both amphora and barrel. Amphora has the natural ability to keep the lees in constant suspense during fermentation. The wine was matured "sur-lie" for 6 months with occasional "barrel rolling" to add richness to the palate. Four barrels were natural ferment.

No sulphur was added during vinification.

