
THE
**OXFORD
WINE**
COMPANY

Jordan Barrel Fermented Chardonnay, Stellenbosch

£16.50

Vintage: 2017

Bottle Size: 75cl

Alcohol %: 13.50%

Country: South Africa

Description: The fruit for this wine is harvested at differing levels of ripeness, contributing great texture and interest but still retaining balance. The French oak flavours combine with fruit seamlessly, with notes of lemon biscuit and ripe orange. 8% tank-fermented Chardonnay was blended with the barrel wine to ensure well balanced citrus flavours.

Cepages: Chardonnay

Group: South Africa

Sub group: Stellenbosch

Colour: White

Closure: Screwcap

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: Great with pumpkins in a risotto or in ravioli. Add a little strong cheese (gorgonzola or taleggio is our preference!) and you've got a match made in heaven.

Food / cocktail recipe:

Press

Awards
2013- Gold at the Decanter World Wine Awards 2014
2013- Decanter Best in show
2012- 91 points The Wine Advocate
2011- 90 points in the Wine Enthusiast, July 2014 Issue

Other Info: Gary and Kathy Jordan have been making world-class wines at this top



wine estate since 1993 on a farm with a history going back over 300 years. Together this husband and wife team is a phenomenon. Gary's parents, Ted and Sheelagh, bought the 164 hectare Stellenbosch property in 1982, and embarked on an extensive replanting programme, specialising in classic varieties suited to the different soils and slopes. The Jordan slopes face North, South, East and West, with vineyards lying at differing altitudes from 160 to 410 meters above sea level. The vineyards benefit from their close proximity to both the Indian and Atlantic Oceans and enjoy a mild, Mediterranean climate with a maritime influence.