



THE WINES OF
JORDAN
STELLENBOSCH



Bradgate Cabernet Merlot 2013

BACKGROUND

Over a century has passed since Alfred Jordan settled in the Winelands of the Western Cape and named his family home Bradgate. Today, Bradgate Wines are produced by the Jordan Family from classic varieties grown in the Stellenbosch region. The Bradgate range combines the soft, accessible fruit of the New World with the elegance of Classic wine styles, ensuring well-structured wines with a complex concentration of fruit and flavour.

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.

AGE OF VINES

9– 23 years

ASPECT

Cabernet & Merlot are on north- and east-facing vineyards. The Syrah are situated on a single west-facing vineyard overlooking Cape Town and Table Mountain vineyard range.

BLEND

56% Cabernet Sauvignon, 38% Merlot, 6% Syrah

ANALYSIS

Alc: 14%

Total Acid: 5.5g/l

pH: 3.63

Residual Sugar: 2.0g/l

TASTING NOTES

Rich, plummy Merlot complements the minty, blackcurrant flavours of Cabernet Sauvignon. Nuances of the spicy, peppery and dark berry fruit of the Syrah, adds complexity to the blend.

HARVESTING

The Cabernet Sauvignon was harvested at 23.4°B between 12th of March and 23rd of March 2013. The Merlot was harvested at 23.8°B between 26th of February and 5th of March 2013

WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The Cabernet Sauvignon and Merlot underwent malo-lactic fermentation in the barrel. The various portions of the blend spent 10-16 months in 225 litre French oak barrels (mostly Nevers and Alliers).