Jardin Real McCoy Riesling 2015

JARDIN
STELLENBOSCH

INTERNATIONAL WINE & SPIRIT COMPETITION IWSC TROPHY 2014 QUALITY AWARD
South African Wine Producer

BACKGROUND

The Real McCoy celebrates the legislative change regarding the naming of Riesling in South Africa.

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 Western Cape

SOIL

Decomposed granite

ASPECT

300m above seal level

AGE OF VINES

28 years old.

CLONES

Geisenheim clone 239

BLEND

100% Riesling

ANALYSIS

Alc: 12.5%

Total Acid: 7.3g/l

pH: 3.02

Residual Sugar: 9.8g/l

TASTING NOTES

The German clone grapes were vinified and once the perfect balance between sugar and acidity was reached, the fermentation was stopped to retain a hint of natural fruit sugars. Intense flavours of lime through to white peach and Granny Smith apple. A superb accompaniment to the lighter spectrum of Asian cuisine.

HARVESTING

The riesling was harvested between the 20th February and 3rd of March 2015 from unirrigated vineyards.

WINEMAKING & MATURATION

The Riesling vineyards were harvested at between 21.6°B. - 22° B. The grapes were pressed in a pneumatic press with the free run juice being separated from the press fraction. After 2 days of settling in tank the clear juice was racked off its lees and inoculated with a French strain of yeast. Cold fermentation at 15°C occurred in stainless steel tanks until the perfect balance between the Residual Sugar and acidity was reached. The fermentation in this vintage was stopped at about 0°B to retain a hint of natural residual sugar.

ACCOLADES

2013- Silver Medal at the 2013 Veritas Awards
2013- Silver at The Old Mutual Trophy Wine Show 2014
2012- 91 points The Wine Advocate
2009- Best Museum Class Trophy for Riesling at the Old Mutual Trophy Wine Show 2013

FOOD SUGGESTION

Ideal with Thai curries, chilli prawns, seafood curies or sushi.