

## JARDIN Sauvignon Blanc

- **2007 vintage** publication: *Wine Spectator* (April 2008)80 **88 points**  
"Lean, focused and elegant, with racy lime, flint and lemon zest notes that linger nicely on the finish."
- **2007 vintage** publication: *Wine Enthusiast* **85 points**  
Intense, with a complex fruit structure of green and red pepper, hints of star sweets and aromatic, herbaceous blackcurrant on the nose. This follows through on the palate, adding tropical fruit and a complex green fig minerality on the finish. (Wine makers comment)
- **2006 vintage** publication: *Wine Spectator* (July 31,07) **88 points**  
"Offers lots of bright, tangy chive and grass flavors, with a crisp, lime-filled finish. Drink now."
- **2006 vintage** publication: *International Wine Cellar* **88 points**  
"Pale yellow. Pungent aromas of lemon, gooseberry and grass, with a note of red bell pepper. Bracing, dry and classic, showing the variety's peppery herbaceousness but avoiding hardness. A cooler styled wine with good subtle intensity and length."
- **2005 vintage** publication: *Wine Spectator* **88 points**  
"Focused, with lemon, lime and gooseberry fruit together with mineral and chive notes. Solid length. Drink now."
- **2005 vintage** publication: *Wine Enthusiast* (12.30.06) **85 points**
- **2004 vintage** publication: *Wine Spectator* **90 points**  
"There's a lot here, with bright lemon peel, grapefruit, mineral and straw flavors that resonate on the long, stony finish. Nicely done. Drink now."
- **2004 vintage** publication: *The Wine Advocate* **87 points**  
The 2004 Sauvignon Blanc has demure aromas (perhaps because it had been bottled immediately prior to being tasted) of smoky pears. Light to medium-bodied, pure, fresh, and satin-textured, it reveals appealing flavors of pears and champagne currants in its expressive personality. Drink this fine value over the next 12-18 months.
- **2003 vintage** publication: *The Wine Advocate* **85 points**  
The aromatically demure 2003 Sauvignon Blanc is light to medium-bodied, satin-textured, and fresh. This fine value is pure, offers honeyed melon flavors, and has a long silky finish [bottled 2 weeks prior to tasting]
- **2002 vintage** publication: *Wine Spectator* **90 points**  
"Open and inviting, with hay, gooseberry, chive, mineral and honeysuckle notes. Full, juicy palate and long, mouthwatering finish. Tasty, and could stand up to chicken or veal."

## JARDIN Chardonnay

- **2007 vintage** publication: *Wine Enthusiast* **88 points**
- **2007 vintage** publication: *Wine Spectator* **89 points**  
"Medium-weight and direct, with lime and fig flavors that give way to a buttery finish."
- **2006 vintage** publication: *Wine Spectator* **87points**  
"Medium-weight and direct, with lime and fig flavors that give way to a buttery finish."
- **2005 vintage** publication: *Wine Spectator* **88points**  
Lemon, lime and buttery oak on the nose, along with a more tropical note of candied pineapple. Ripe, supple and sweet, with the exotic candied fruit character following through on the palate. But this wine has good life in the mouth and wears its oak gracefully. Finishes with good length and verve.

- 2005 vintage** publication: *International Wine Cellar* **89 points**  
 "Bright yellow. Lemon, lime and buttery oak on the nose, along with a more tropical note of candied pineapple. Ripe, supple and sweet, with the exotic candied fruit character following through on the palate. But this wine has life in the mouth and wears its oak gracefully. Finishes with good length and verve."
  
- 2004 vintage** publication: *Wine Spectator* **89 points**  
 Fine focus, with fig, glazed pear and graham notes that are kept fresh by mouthwatering acidity. Solid length. Drink now.
  
- 2003 vintage** publication: *Wine Spectator* **87 points**  
 Straightforward pear, apple and butter notes, with a soft, smoky finish. Drink now.

### JARDIN Merlot

- 2005 vintage** publication: *Wine Enthusiast* **89 points**  
 Mature vineyards yield opulent fruit with plum, rich blackberry and mocha flavors. Framed by generously-rounded tannins and spiciness from maturation in French oak, this wine is seductive from start to finish. (Wine makers comment)
  
- 2003 vintage** publication: *The Wine Advocate*  
 Loads of spice-laden black cherries and cinnamon can be found in the aromatics of the 2003 Merlot. A plush, plummy, medium-bodied wine, it bursts on the palate with seductive black fruit and spice flavors then quickly dissipates. Drink it over the next 2 years.
  
- 2001 vintage** publication: *The Wine Advocate* **88 points**  
 The ruby colored 2001 Merlot bursts from the glass with spicy black fruits and mocha. This peppery, juicy, red cherry and jammy blackberry-flavored wine has excellent mouth-feel as well as a well-structured finish. A superb value, it is medium-bodied, velvety-textured, and highly expressive. Enjoy it over the next 2-3 years.
  
- 2001 vintage** publication: *Wine Spectator* **87 points**  
 Fresh and forward, with berry, plum and vanilla notes, and a brambly finish. Nice ripeness and grip here. Drink now through 2004.
  
- 2001 vintage** publication: *2003 John Platter Guide*  
 Received a four star rating. Excellent. Restrained, stony/mineral character, quiet understatement after ripe, hot-vintage 2000, damson fruit seasoned with spice. Clean oak supports and juicy fruit carries now-norm 14% alc.
  
- 2000 vintage** publication: *Wine Spectator* **88 points**  
 Solid, ripe black cherry, currant and brier flavors here, with plenty of toast and spice as well. A touch sinewy, but the concentration merits cellaring so this should fill out. Drink now through 2005.

### JARDIN Cabernet Sauvignon

- 2005 vintage** publication: *Wine Spectator* **87points**  
 "A modestly structured version, with good blackberry and black currant fruit offset by hints of loam, briar and cocoa on the finish."
  
- 2005 vintage** publication: *Wine Enthusiast* **90 points**  
 Deep ruby color, huge mouth-filling flavors of blackberry, cassis and vanilla. French oak barrels add a complex toastiness. Alluring in its youth but will reward those who resist temptation and explore the wine's maturation potential. (Wine makers comment)
  
- 2004 vintage** publication: *Wine Enthusiast* **93points Editors' Choice**  
 "This is a seriously impressive wine. Its black currant fruit, rich smoky flavors and soft tannins come straight out of the glass."
  
- 2004 vintage** publication: *Wine Spectator (11.30.06)* **86 Points**

- 2001 vintage** publication: *Wine Spectator* **90 points *Smart Buy***  
 Delicious mix of red and black currant fruit, along with bramble, cocoa and mineral notes. Fleshy, focused and lengthy too. Drink now through 2006.
- 2001 vintage** publication: *The Wine Advocate* **86 Points**  
 Bell peppers, mocha, and dark berries can be discerned in the aromas of the 2001 Cabernet Sauvignon. Light to medium-bodied, this softly textured wine offers juicy black fruits in its youthfully tight character. It should be consumed over the next 2 years.
- 2000 vintage** publication: *Wine Spectator* **89 points**  
 "Mature and open, with lots of plum, cassis and espresso flavors, this still has plenty of flesh and guts. Solid concentration, with a cocoa powder texture on the finish. Nicely done." 89 points

## ARCHIVES

### JARDIN Sauvignon Blanc

- 2007 vintage** publication: *The Wine Spectator (11.28.07)* **88 points**
- 2007 vintage** publication: *The Wine Enthusiast (3.21.08)* **85 points**
- 2006 vintage** publication: *The Wine Spectator (3.21.07)* **88 points**
- 2005 vintage** publication: *The Wine Spectator (12.15.06)* **88 points**
- 2005 vintage** publication: *The Wine Enthusiast (12.30.06)* **85 points**
- 2004 vintage** publication: *The Wine Advocate (3.32.03)* **87 points**
- 2004 vintage** publication: *The Wine Spectator (4.30.05)* **90 points**
- 2003 vintage** publication: *The Wine Advocate (3.23.03)* **85 points**
- 2002 vintage** publication: *The Wine Advocate* **87 points**  
 A more flavorful effort, the 2002 Sauvignon Blanc is an excellent value. Its lively mineral and floral scents lead to a detailed personality filled with spices, artichoke liqueur (such as the Italian Cynar, a sign of superb ripeness in Sauvignon), and minerals. Both these wines should be consumed over the next year.
- 2002 vintage** publication: *International Wine Cellar*  
 "Very ripe aromas of soft citrus fruits, honey and herbs. Fresher in the mouth than on the nose, but still a bit diffuse; notes of lime and mint. Offers good fruit intensity." 86 points
- 2002 vintage** publication: *Money magazine* (Bryan Miller, author)  
 Featured as a Great Wine Value in the article, "Wine: The Better Half?" The best buys are in the Southern Hemisphere.
- 2001 vintage** publication: *The Wine Advocate*  
 Jardin, known as Jordan Winery throughout the world except for the United States, has fashioned this excellent value. The ripe pear and apple-scented 2001 Sauvignon Blanc is a refreshing, easygoing offering for quaffing over the next 12-18 months. Appealingly tangy, it reveals bright lemon/lime flavors in its light-bodied character."
- 2000 vintage** publication: *Wine Spectator*  
 Very solid with chalk, lemon and straw notes, medium-weight, almost lush texture and a bright and lively finish. Delicious. Drink now." 89 points

### JARDIN Chameleon (Sauvignon Blanc / Chardonnay)

- 2004 vintage** publication: *The Wine Advocate*  
 A blend of 55% Sauvignon Blanc and 45% Chardonnay, the **2004 Chameleon** is an unwooded white of considerable richness. A wonderful value, it displays well-ripened pears and apples on the nose. This broad, medium-bodied, silky-textured wine boasts a plush personality packed with white fruits, spices, and gooseberries that linger in its impressive finish. Drink it over the next 2 years (89 points)
- 2003 vintage** publication: *The Wine Advocate*  
 A blend of Sauvignon Blanc and Chardonnay, the 2003 Chameleon is a boiled peanut-scented wine. This value is light to medium-bodied, focused, and displays fresh mineral and lemon flavors.
- 2002 vintage** publication: *The Wine Advocate*  
 The 2002 Chameleon, an assemblage of 67% Sauvignon Blanc, 29% Chardonnay, and 4% Chenin Blanc reveals smoky mineral aromas as well as a lovely, satin-textured character. Light to medium-bodied, this pear, white pepper, and grapefruit rind-flavored effort is an excellent value 87 points

## JARDIN Chardonnay

- **2002 vintage** publication: *The Wine Advocate* **87 points**  
A fine value, the 2002 Chardonnay has a spiced pear-scented nose. This flavorful effort has a lovely satiny texture and a flavor profile packed with apples, pears, and candied lemons. Anticipated maturity: now-2006.
- **2002 vintage** publication: *Wine Spectator* **89 points**  
Lots of grilled nut and fig aromas and flavors, with toast, pear and spice underneath. Rich but lively, with fine acidity holding it all together. Well done.
- **2000 vintage** publication: *2002 John Platter Guide*  
Received a four star rating . "Difficult 2000 vintage as singular, delightful as always: golden, deep-toned chalky richness (step beyond mere citric fruit and creamy wood: brilliant interplay fruit/oak/structural components of palate). Has secondary mineral depth, delicious now."
- **1999 vintage** publication: *International Wine Cellar (February 2001)*  
"Aromatic nose combines honey, peach and spicy, smoky oak; suggestions of noble rot. Juicy honeyed flavors offer modest nuance but nice shape and intensity thanks to ripe acidity. Finishes with good length and grip."
- **1998 vintage** publication: *Wine Enthusiast*  
"Exuding style and power, this Chardonnay shows complexity with great depth – and breadth – of aromas and flavors. Tropical fruit, citrus, butterscotch, toasted oak and spice are beautifully melded together to achieve a harmonious whole. Near perfect fruit/acid balance, a supple mouthfeel, and a superlong finish displaying orange and toast notes wrap it up." 92 points – Editor's Choice

## JARDIN Merlot

- **2005 vintage** publication: *The Wine Enthusiast (3.29.08)* **89 points**
- **2001 vintage** publication: *The Wine Advocate (8.23.03)* **88 Points**
- **2000 vintage** publication: *2002 John Platter Guide*  
Received a four star rating. "Confirmed amongst SA's premier cadre in crowded field, geared up from 99. Very ripe 00 retains charm in hot vintage: ample ruby, wafts damson, mirabelle seasoned with fragrant spice, the clean oak supports, doesn't overwhelm. Juicy fruit flesh carries 14.4% alc. on palate."
- **1999 vintage** publication: *2001 John Platter Guide*  
Received a four star rating. Excellent. Fine international standard. "Older vineyards, strength of fruit guide 99 into ranks of SA's best. Variety's voluptuous charm rings deep within generous, ripe tannin frame; sense of richness, silky texture rather than overt fruit. Quality oak influence also part and parcel of whole."
- **1998 vintage** publication: *Wine Enthusiast*  
"Displaying style and character, this mid-weight Merlot's complex nose shows classic berry, plum, mocha and earth flavors, with interesting cinnamon and olive accents. The round palate shows solid flavors of plum, cocoa and coffee as well as good texture and fruit to acid balance." 90 points – Editor's Choice

## JARDIN Cabernet Sauvignon

- **1999 vintage** publication: *Wine Spectator* **90 points**  
"Textbook Cabernet, with black currant and cassis fruit, toast and cocoa notes, good power, round, ripe mouthfeel, and a juicy, winy finish. Delicious." 90 points
- **1999 vintage** publication: *2001 John Platter Guide*  
Received a four star rating. Excellent. Fine international standard. "Whatever the vintage, Gary & Kathy Jordan create a wine of refinement, balance, without losing vintage individuality. Latest '98 lively tobacco, cassis aromatic intensity matched by equally energetic mouthfilling flavors."
- **1998 vintage** competition: *2001 International Wine Challenge*  
Received the coveted Bordeaux – Cabernet Sauvignon Trophy and a Gold Medal. Of the 9,339 wines entered, only 25 received Gold Medals, of which 7 were from South Africa.

## JARDIN Chameleon (Cabernet Sauvignon / Merlot / Cabernet Franc)

- **2000 vintage** publication: *The Washington Post*  
"A delicious blend of 49% Cabernet Sauvignon, 38% Merlot and 13 % Cabernet Franc, this is beautifully balanced and very well made. Although the back label acknowledges "a New World influence" behind this wine, it shows a notable streak of the Old World as well." VERY GOOD recommendation by Michael Franz
- **1999 vintage** publication: *The Wine Advocate*  
"Jardin, known as Jordan Winery throughout the world except for the United States, has fashioned this excellent value. The 1999 Chameleon displays herbed blackberry aromas. Medium-bodied, this wine has copious amounts

of sweet dark fruits that are intermingled with a slight vegetal streak. It is spicy, structured, and flavorful, yet short in the finish. Anticipated maturity: now-2005." 86 points

- **1999 vintage** publication: *The International Wine Cellar* (February 2001)  
"Bright red-ruby. Aromas of red berries, herbs and exotic spices. Vinous, spicy red berry flavors offer modest flesh but very good cut. Notes of sandalwood incense and graphite." 86 points

### JARDIN Syrah

- **2005 vintage** publication: *Wine Spectator* **91 points**  
Dark and plenty fleshy, with fig, hoison sauce, warm currant confiture and bittersweet ganache flavors that glide along fine-grained, coffee tinged tannins. Long finish.



Tel 704.489.9463

03.20.08