

Jordan Sauvignon Blanc 2004

Scored 87 points in The Wine Spectator (October 2004 issue)

John Platter Wine Guide 2005 - 4 stars

International Wine Challenge 2005 - Bronze

This tank-fermented Sauvignon Blanc is as full of energy as the team that produces it. Fig, gooseberry and asparagus flavours blend in a harmonious palate of youthful exuberance.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.3 ta : 7.0 g/l

type : White

pack : Bottle

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in the vineyard : Spectacular panoramic views of Stellenbosch and Cape Town, cool hillside vineyards planted to classic varieties, and a modern family-run winery have combined to produce distinctive wines displaying the ripe concentrated fruity accessibility of the New World, with the complex elegance of classic wine styles.

The grapes were harvested from selected east - and south-facing vineyards ranging in age from 10 to 21 years, situated on decomposed granite and loamy soils, 220m above sea level. Vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours.

about the harvest: Harvested between 10 February and 8 March 2004 between 22° and 23.4°Balling.

in the cellar : The grapes were destemmed before receiving approximately 6 hours skin contact. After gentle pressing in a pneumatic "tank" press, the juice was settled for 2 days before being racked and inoculated with selected yeasts. Fermentation took place at between 12-16°C.

Jordan Wine Estate

Stellenbosch

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