

Jordan Blanc Fume 2004

Veritas 2005 - Silver

Ripe fig, gooseberry and tropical fruit flavours are complimented by the gentle vanilla nuances of oak.

variety: Sauvignon Blanc | 100% Sauvignon Blanc

winery: Jordan Wine Estate
winemaker: Gary & Kathy Jordan
wine of origin: Stellenbosch

analysis: alc:13.0 % vol rs:1.7 g/l pH:3.36 ta:6.5 g/l

type: White style: Dry

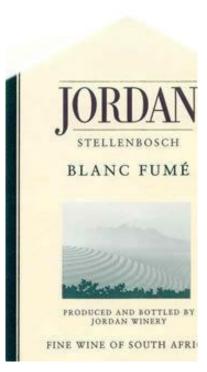
pack : Bottle

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in the vineyard: The grapes were harvested from 10 -22 year old south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: The grapes were harvested between 11th and 22nd February 2004.

in the cellar: The grapes received 6 - 12 hours skin contact before being gently pressed in a "pneumatic†tank press. After inoculation the juice was fermented in 60% new, and 40% second-fill barrels (mostly Nevers and Alliers). The wine spent 8 months "sur lie†with occasional "batonage†to accentuate the leesy character. 40% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

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