

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

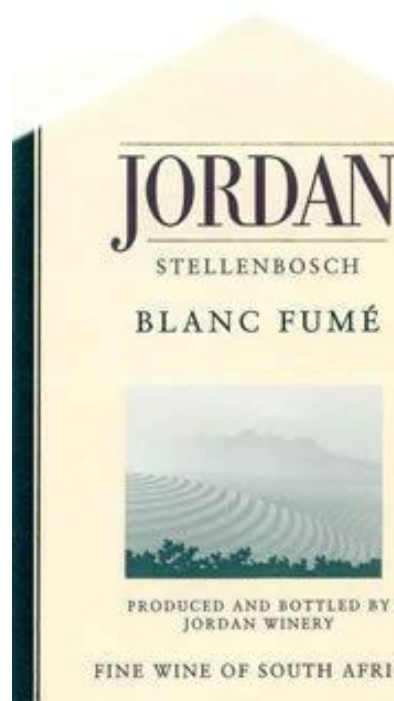
pack : Bottle

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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

021 881 3441

www.jordanwines.com