

## 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

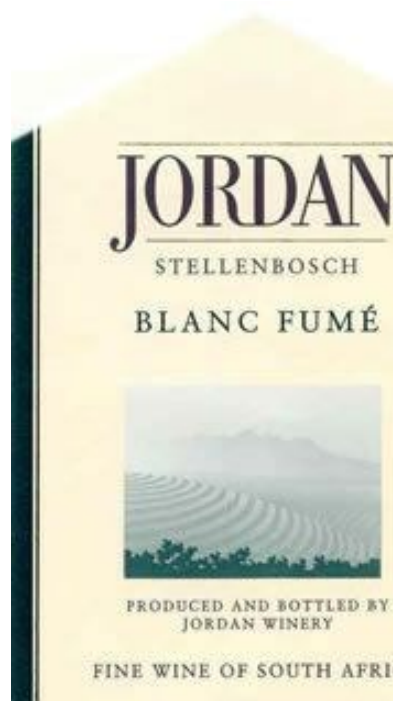
**pack :** Bottle

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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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[www.jordanwines.com](http://www.jordanwines.com)