

## Jordan Sauvignon Blanc 2005

Intense, with a complex fruit structure of green and red pepper, hints of star sweets and aromatic, herbaceous blackcurrent on the nose. This follows through on the palate, adding tropical fruit and a complex green fig minerality on the finish.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc  
**winery** : Jordan Wine Estate  
**winemaker** : Gary & Kathy Jordan  
**wine of origin** : Stellenbosch  
**analysis** : alc : 13.0 % vol rs : 2.2 g/l pH : 3.25 ta : 7.3 g/l  
**type** : White  
**pack** : Bottle

**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 used for the 2005 Jordan Sauvignon Blanc were harvested from selected east- and south-facing hillside slopes at Jordan, ranging in age from 6 to 21 years. Situated on granitic and loamy soils (predominant soil forms lenrosa and Hutton) with the elevation ranging between 220m and 380m above sea level. Clones SB 11, 159, 215 and 317 were harvested at different ripeness levels to add fruit complexity to the wine, and vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours. By retaining the outer leaf layer and removing leaves in the centre of the canopy to form a tunnel-like effect promoting good air-flow, grapes were unaffected by botrytis and higher pyracine levels associated with much cooler vintages could be obtained.

**about the harvest**: Harvested between 26 January and 14 February 2005 between 20.1° and 24.8° Balling

**in the cellar** : The grapes were destemmed before receiving approximately 6 hours skin contact. After gentle pressing in a pneumatic œtankœ press, the juice was cold settled for 2 days before being racked and inoculated with selected yeasts. All the vineyard blocks were kept separate and fermentation took place at between 12-16°C.



### Jordan Wine Estate

Stellenbosch

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