

## Jordan Sauvignon Blanc 2001

Intense green fig and gooseberry flavours with a well-balanced acidity. A stylish wine that gains complexity with bottle maturation.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

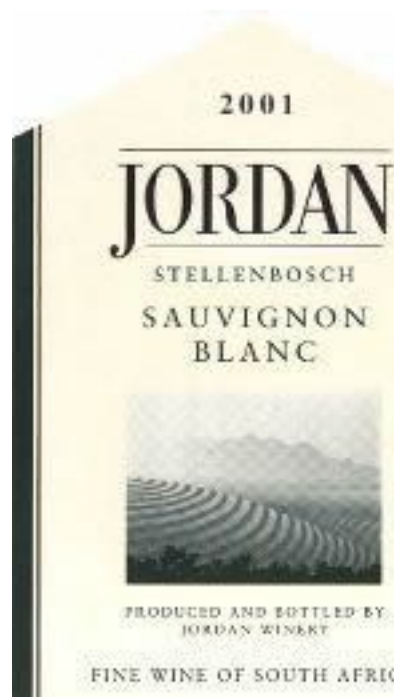
**wine of origin :** Stellenbosch

**analysis:** alc : 13.0 % vol    rs : 3.5 g/l    pH : 3.08    ta : 7.6 g/l

**pack :** Bottle

**ageing :** 1-2 years

**in the cellar :** The grapes were destemmed before receiving 6-12 hours skin contact. After gently pressing in a pneumatic "tank" press, the juice was settled for 24 hours before being racked and inoculated with selected yeasts. Fermentation took place at between 14-16°C.



### Jordan Wine Estate

Stellenbosch

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