

## Bradgate Chenin Sauvignon Blanc 2005

Concours Mondial de Bruxelles 2006 - Silver Medal

Tropical pear flavours of Chenin Blanc complement the green fig and green pepper intensity of grassy Sauvignon Blanc, balanced by a crisp, elegant finish.

**variety :** Chenin Blanc | 65% Chenin Blanc, 35% Sauvignon Blanc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 3.8 g/l   pH : 3.17   ta : 6.7 g/l

**type :** White

**pack :** Bottle

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**about the harvest:** The grapes were harvested between the 2nd and 28th February 2005 from East- and South-facing 18 - 23 year old vineyards, situated on red clay-loam granite soils.

**in the cellar :** The wine was tank-fermented using predominantly Vin 7 and Vin13 yeast to accentuate the fruit and flavours typical of these varieties. Selected tanks received extended lees contact to add richness to the blend.



### Jordan Wine Estate

Stellenbosch

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