

## Jordan Blanc Fume 2005

2006 Juliet Cullinan Wine Connoisseur's Awards - Bronze

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 : 2.6 g/l pH : 3.33 ta : 5.8 g/l

type : White style : Dry

pack : Bottle

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**in the vineyard :** The grapes were harvested from 11 - 23 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 28th January and 10th February 2005.

**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 40% new, and 60% second-fill barrels (mostly Nevers and Alliers with a percentage of American Oak barrels to add a spicy character). The wine spent 8 months 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)