

Jordan Sauvignon Blanc 2006

Intense, with a complex fruit structure of green and red pepper, hints of star sweets and aromatic, herbaceous blackcurrant 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 : 3.2 g/l pH : 3.19 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

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 3rd - 15th February 2006 between 20.9Â°B and 22.7Â°B.



Jordan Wine Estate

Stellenbosch

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