

Jordan Blanc Fume 2001

A barrel-fermented Sauvignon Blanc. Ripe tropical and green fig flavour are well integrated with the toasty complexity of French oak.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

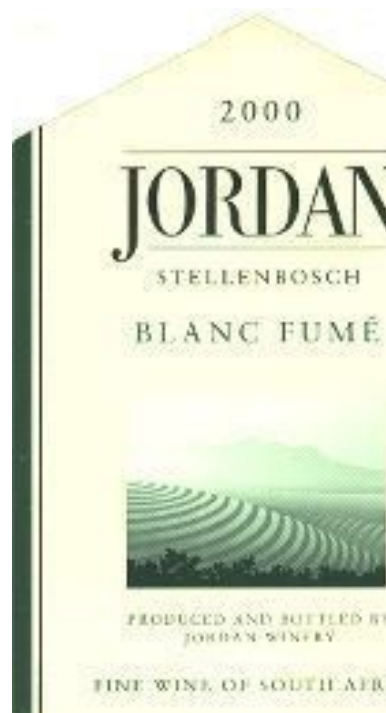
wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.3 ta : 6.1 g/l

pack : Bottle

ageing : 2-3 years

in the cellar : The grapes received 6 hours skin contact before being gently pressed in a "pneumatic" tank press. After inoculation the juice was fermented in 52% new, and 48% second-fill barrels. The wine spent 7 months "sur lie" with occasional "batonage" to accentuate the leesy character. 27% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

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www.jordanwines.com