

## 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

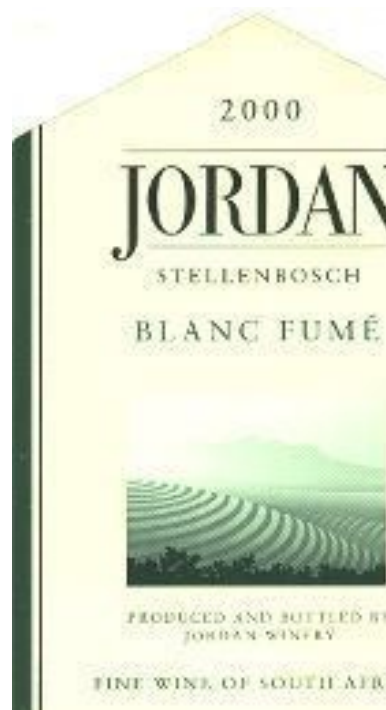
**wine of origin** : Stellenbosch

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