

Jordan Blanc Fume 2007

The grapes received 6 - 12 hours skin contact before being gently pressed in a pneumatic tank press. After inoculation the juice was fermented in 45% new, 30% second-fill and 25% third-fill barrels (mostly Nevers and Alliers with a 20% American Oak barrel selection to add a spicy character). The wine spent 8 months sur lie with occasional batonage to accentuate the leesy character. 42% tank-fermented Sauvignon Blanc was added to the blend.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin :

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.29 ta : 6.5 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

in the vineyard :

The grapes were harvested from 13 -25 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 30th January and 16th March 2007.

Jordan Wine Estate

Stellenbosch

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