

## 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 "batonnage" 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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