

## Jordan Sauvignon Blanc 2008

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Intense complex fruit structure of green and red pepper, with aromatic, herbaceous blackcurrant on the nose. This follows through on the palate, adding tropical fruit and a complex green fig minerality on the finish.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan with Sjaak Nelson

**wine of origin :**

**analysis :** alc : 13.5 % vol   rs : 2.4 g/l   pH : 3.51   ta : 6.3 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **closure :** Screwcap

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**in the vineyard :** The grapes used for the 2008 Jordan Sauvignon Blanc were harvested from selected east- and south facing hillside slopes at Jordan, ranging in age from 8 to 26 years. Situated on granite and loamy soils (predominant soil forms Glenrosa 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 pyrazine levels associated with much cooler vintages could be obtained.

**about the harvest:** Harvested between 7th February - 3rd March 2008 at between 21.9B - 22.6B.

### Jordan Wine Estate

Stellenbosch

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