

Jordan Sauvignon Blanc 2009

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.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.37 ta : 6.6 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

in the vineyard : The grapes used for the 2009 Jordan Sauvignon Blanc were harvested from selected east- and south - facing hillside slopes at Jordan, ranging in age from 9 to 27 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 23rd February - 2nd March 2009 at between 21.1° B - 22.6° B.

in the cellar : The grapes were destemmed before receiving approximately 6 hours skin contact. After gentle pressing in a pneumatic "tank" press, the juice was cold settled for 2 days before being racked and inoculated with selected yeasts. All the vineyard blocks were kept separate and fermentation took place between 12-16° C.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com