

Jordan The Outlier Sauvignon Blanc Barrel Fermented 2009

Our endeavor to produce a benchmark Sauvignon Blanc is expressed in this unique wine. Ripe fig, gooseberry and tropical fruit flavours are complemented by the gentle smoky vanilla nuances of oak, a true "outlier".

A wonderful food wine. Pair with barrel-smoked tuna and miso-charred aubergine.

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 % vol rs : 2 g/l pH : 3.4 ta : 6 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

2011 Veritas Wine Awards - Double Gold Award

Received Silver Medal at the 2011 Decanter World Wine Awards

in the vineyard : The vineyards are situated on a geological outlier - underlying quartzite formations are surrounded by 600 million-year old granite. The south-facing vineyards are 9 - 27 years old and from 220m to 365m above sea level.

about the harvest: The grapes were harvested between 23rd February and 18th March 2009.

in the cellar : The grapes received 6 - 10 hours skin contact before being gently pressed in a "pneumatic" tank press. After inoculation the juice was fermented in 60% new and 40% second-fill barrels (mostly Nevers and Alliers with a 10% American Oak barrel selection to add a spicy character). The wine spent 8 months "sur lie" with occasional "batonage" to accentuate the leesy character. 28% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

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