

## 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  
+27.218813441  
[www.jordanwines.com](http://www.jordanwines.com)