

## Jordan Sauvignon Blanc 2011

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 : 3.6 g/l   pH : 3.35   ta : 6.7 g/l

**type** : White   **style** : Dry

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

**in the vineyard** : 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**: The grapes used for the 2011 Jordan Sauvignon Blanc were harvested from selected east- and south - facing hillside slopes at Jordan, ranging in age from 11 to 29 years.

Harvest Dates: Harvested between 3rd and 17th February 2011.

**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

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[www.jordanwines.com](http://www.jordanwines.com)