

Jordan The Outlier Sauvignon Blanc Barrel Fermented 2011

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 : 13.39 % vol rs : 3.1 g/l pH : 3.27 ta : 6.4 g/l

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

pack : Bottle **closure :** Screwcap

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 10 - 28 years old and from 220m to 365m above sea level.

about the harvest: The grapes were harvested between 3rd and 17th of February 2011.

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. 40% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com