

## 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

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