

Jordan Sauvignon Blanc 2014

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 : 13.0 % vol rs : 3.3 g/l pH : 6.4 ta : 6.4 g/l

type : White **style** : Dry

pack : Bottle **size** : 750ml **closure** : Screwcap

To 10 Sauvignon Blanc 2015 - Winner

Top 100 SA Wines 2015 - Winner

Spectacular panoramic views of Stellenbosch and Cape Town, cool hillside vineyards planted to classic varieties, and a modern family-run winery have combined to produce distinctive wines displaying the ripe concentrated fruity accessibility of the New World, with the complex elegance of classic wine styles.

in the vineyard : The grapes used for the 2014 Jordan Sauvignon Blanc were harvested from selected east- and south – facing hillside slopes at Jordan, ranging in age from 11 to 30 years. 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: Harvested between 5th and 18th February 2013.

in the cellar : Harvested between 11th and 27th February 2014.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com