

Jordan The Outlier Sauvignon Blanc Barrel Fermented 2014

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 : 13.0 % vol rs : 2.1 g/l pH : 3.40 ta : 5.1 g/l

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

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

in the vineyard : 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.

The vineyards are situated on a geological outlier - underlying quartzite formations surrounded by 600 million-year old granite. The south-facing vineyards are 10 - 29 years old and between 220m to 365m above sea level.

about the harvest: The grapes were harvested on the 11th of February 2014 at 21.4° B.

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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