

## Jordan Sauvignon Blanc 2015

Our unoaked offering exudes aromatics of blackcurrant leaf & ripe Cape fig balanced by a complex fruit structure and sweet Provençale herbs 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 : 13.45 % vol   rs : 3.3 g/l   pH : 3.36   ta : 6.6 g/l  
**type** : White   **style** : Dry  
**pack** : Bottle   **size** : 750ml   **closure** : Screwcap

2015 To 10 Sauvignon Blanc - Winner  
2015 Top 100 SA Wines - Winner  
2014 - Top 10 Sauvignon Blanc in South Africa  
2013- Silver Medal at the 2013 Veritas Awards  
2013- Top 20 at the FNB Top 10 South Africa Sauvignon Blanc competition  
2012- Silver at the 2012 Michelangelo International Wine Awards

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

**in the vineyard** : LOCATION & CLIMATE: The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with mari-time influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening peri-ods. This adds a unique characteristic to Jordan wines.

**APPELLATION**: Wine of Origin Stellenbosch.  
**SOIL**: Glenrosa and Hutton  
**ASPECT**: East-and South-facing hillside slopes, 220 - 380m above seal level  
**AGE OF VINES**: 33 years old.  
**CLONES**: SB11, 159, 215 & 317

**about the harvest**: Grapes 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.

**in the cellar** : The grapes were destemmed before receiving approximately 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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