

Jordan The Outlier Sauvignon Blanc Barrel Fermented 2021

Barrel-fermented dimension adds additional depth and complexity whilst retaining the linear qualities associated with grapes planted on south-east facing aspects. A dense portrayal of sun-kissed tropical fruits, a true 'outlier'.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.32 ta : 5.7 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

2022 Tim Atkin SA Special Report - 93 points

"Outlier" is a scientific term to describe things or phenomena that lie outside the normal experience or an observation that is numerically distinct from the rest of the data.

in the vineyard : 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 maritime 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 periods. This adds a unique characteristic to Jordan wines.

APPELLATION

Wine of Origin Stellenbosch.

SOIL

Underlying quartzite formations surrounded by 600 million year old granite.

ASPECT

South-facing, 220 - 365m above sea level.

AGE OF VINES

36 years old.

about the harvest: Harvested on the 18th February 2021 at 22.3°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 10% new French oak barrels and the rest in second, third and fourth-fill barrels (mostly Nevers and Alliers with a 10% American oak barrel selection). 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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