

## Jordan The Outlier Sauvignon Blanc 2022

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 : 2.1 g/l   pH : 3.17   ta : 5.8 g/l

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

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

2023 Investec Trophy Wine Show - Bronze

2021 Platter's - 4.5

2020 Old Mutual Trophy show - 86 Points

2020 Tim Atkin - 91 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

37 years old.

**about the harvest**: Harvested on the 15th until 25th February 2022 at 22.2°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 29% new French oak barrels and the rest in second, third and fourth-fill barrels. The wine spent 8 months "sur lie" with occasional "batonage" to accentuate the leesy character. 46% tank-fermented sauvignon blanc was added to the blend.



# Jordan Wine Estate

Stellenbosch

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