

Jordan Timepiece Sauvignon Blanc 2021

Beguiling aromatics and a complex mixture of elderflower, honeydew melon and sourdough with a hint of kelp. Bright flavours with a shy and old-world feel to the mid-palate that carries over to a delicate but long, leesy finish that ends dry and saline.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.35 ta : 5.2 g/l

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

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

Timepiece is an innovative wine collection that captures a part of the Jordan heritage. The collection includes single vineyard wines from our estate vineyards, older than 35 years and carries the stamp of the estate founder, Ted Jordan.

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 channeled 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: Decomposed granite and loam.

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

Aging of vines: 39 years old.

Clones: Weerstasie.

about the harvest: The grapes were harvested between the 5th and 25th February 2021 at approximately 22.1°B.

in the cellar : The juice was fermented in a combination of oak barrels and clay amphora. 67% of the juice was barrel-fermented in 228L 2nd & 3rd fill French Oak barrels and 33% in 400L clay amphora for a period of 6 months. Malolactic fermentation took place in both amphora and barrel. Amphora has the natural ability to keep the lees in constant suspense during fermentation. The wine was matured "sur-lie" for 6 months with occasional "barrel rolling" to add richness to the palate. Four barrels were natural ferment. No sulphur was added during vinification.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com