

Jordan Sauvignon Blanc 2002

This tank-fermented wine is as full of energy as the team that produces it. Fig, gooseberry and asparagus flavours blend in a harmonious palate of youthful exuberance.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan, Johan Kruger

wine of origin : Stellenbosch

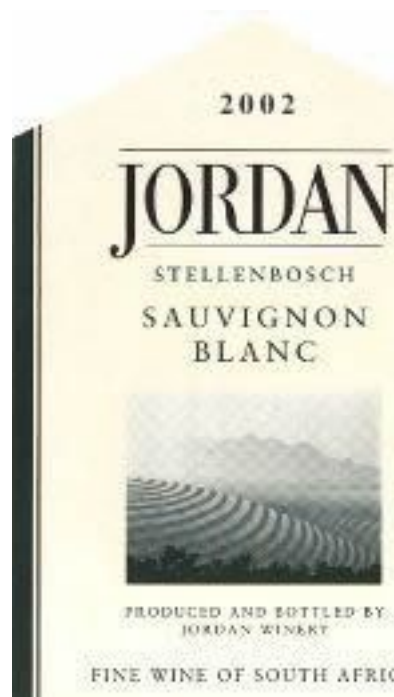
analysis: alc : 13.5 % vol rs : 2.0 g/l pH : 3.11 ta : 7.5 g/l

pack : Bottle

in the vineyard : The grapes were harvested from selected 17 year old south-facing vineyards, situated on decomposed granite and loamy soils 220m above sea level. Vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours.

about the harvest: Harvested between the 4th and 14th February 2002

in the cellar : The grapes were destemmed before receiving 24-36 hours skin contact. After gentle pressing in a pneumatic "tank" press, the juice was settled for 24 hours before being racked and inoculated with selected yeast. Fermentation took place at between 14-16°C.



Jordan Wine Estate

Stellenbosch

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