

## Jordan Sauvignon Blanc 2003

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 | 100% Sauvignon Blanc

**winery** : Jordan Wine Estate

**winemaker** : Gary & Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.0 % vol **rs** : 2.8 g/l **pH** : 3.18 **ta** : 6.5 g/l

**type** : White **style** : Dry **body** : Medium

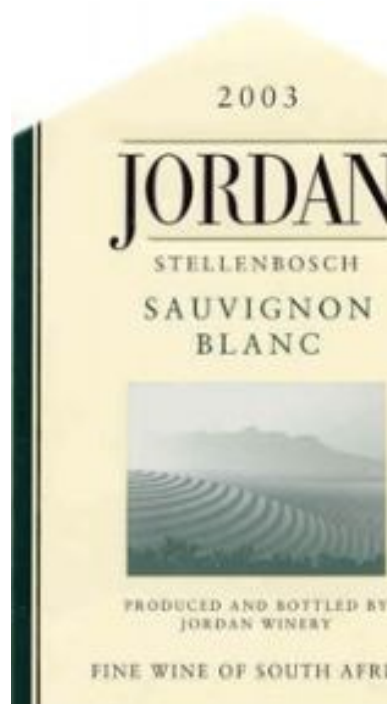
**pack** : Bottle

Veritas 2003 - Bronze

**in the vineyard** : The grapes were harvested from selected 18 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 3rd and 25th February 2003.

**in the cellar** : The grapes were destemmed before receiving 12 - 24 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 12 - 16°C.



### Jordan Wine Estate

Stellenbosch

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[www.jordanwines.com](http://www.jordanwines.com)