

Jordan Blanc Fume 2002

Ripe fig, gooseberry and tropical fruit flavours are complimented by the gentle vanilla nuances of oak.

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 : 1.8 g/l pH : 3.36 ta : 6.1 g/l

wooded

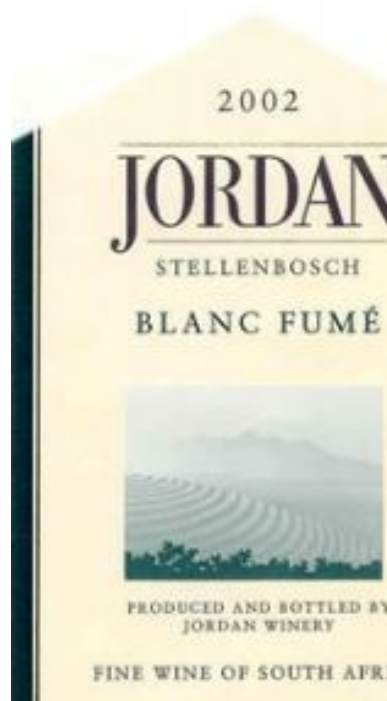
pack : Bottle

Veritas 2003 - Silver

in the vineyard : The grapes were harvested from 8 -20 year old south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: The grapes were harvested between 7th and 25th February 2002.

in the cellar : The grapes received 12 - 18 hours skin contact before being gently pressed in a "pneumatic" tank press. After inoculation the juice was fermented in 60% new, and 40% second-fill barrels (mostly Nevers and Alliers). The wine spent 8 months "sur lie" with occasional "batonnage" to accentuate the leesy character. 24% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

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