

Jordan Blanc Fume 1996

Barrel-fermented Sauvignon Blanc. A full, ripe, tropical flavoured wine with the complexity of French oak to create a long, creamy finish.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

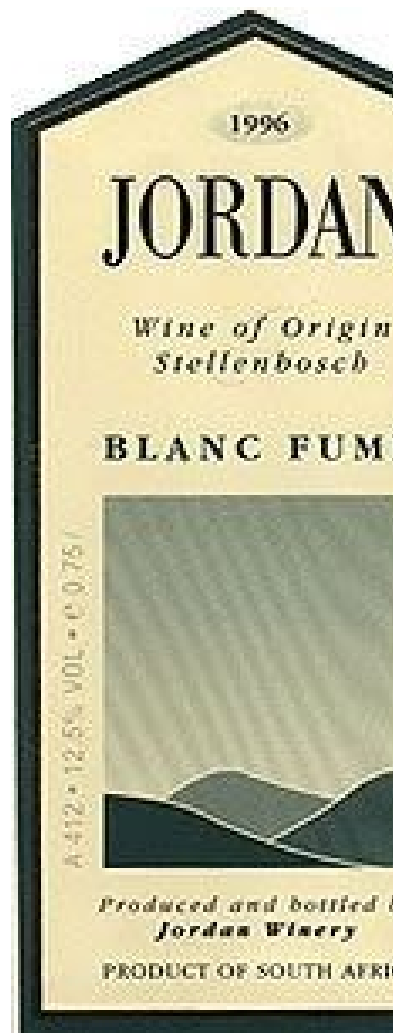
analysis : alc : 12.5 % vol rs : 2.4 g/l pH : 3.4 ta : 6.0 g/l

pack : Bottle

in the vineyard : The grapes were harvested from 8 - 13 year old south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: 15 - 17 February 1996.

in the cellar : The grapes received overnight skin contact before being gently pressed in a "pneumatic" tank press. After inoculation the juice was fermented in equal proportions of new, second-, and third-fill French oak barrels (Nevers and Alliers). The wine spent 3 1/2 months "sur lie" with occasional "batonage" to accentuate the leesy character. 30% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

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