

Jordan Blanc Fume 1997

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 : 12.8 % vol rs : 2.3 g/l pH : 3.32 ta : 6.5 g/l

pack : Bottle

in the vineyard : The grapes were harvested from 10 - 15 year old south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: 26 February - 4 March 1997

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 65% new, and 35% second-fill French oak barrels (Nevers and Allier). The wine spent 31/2 months "sur lie" with occasional "batonage" to accentuate the leesy character. 27% tank-fermented Sauvignon Blanc was added to the blend.

Jordan Wine Estate

Stellenbosch

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