

## 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

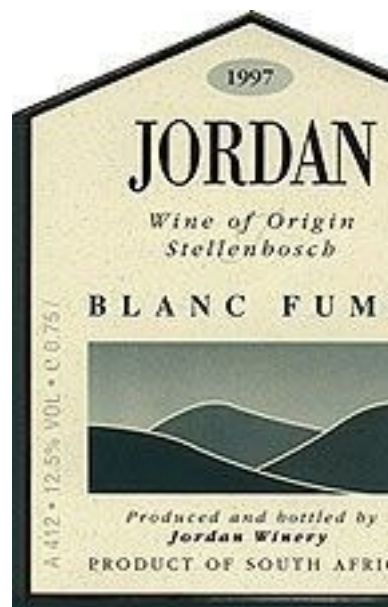
**analysis :** alc : 12.8 % vol   rs : 2.3 g/l   pH : 3.32   ta : 6.5 g/l

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