

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

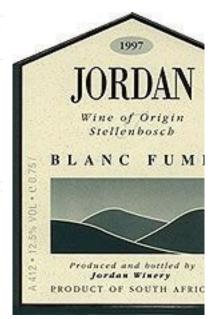
analysis: **alc**:12.8 % vol **rs**:2.3 g/l **pH**:3.32 **ta**:6.5 g/l

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 occational "batonage" to accentuate the leesy character. 27% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

021 881 3441 www.jordanwines.com

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