

Jordan Blanc Fume 1998

A 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 : 13.5 % vol rs : 2.2 g/l pH : 3.25 ta : 6.4 g/l

pack : Bottle

in the vineyard : The grapes were harvested from 5 - 16 year old south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: 28 January - 16 February 1998.

in the cellar : The grapes received 6 hours skin contact before being gently pressed in a "pneumatic" tank press. After inoculation the juice was fermented in 67% new, and 33% second-fill barrels (mostly Nevers and Alliers). The wine spent 4 months "sur lie" with occasional "batonage" to accentuate the leesy character. 25% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com