

## Jordan Blanc Fume 1999

A barrel-fermented Sauvignon Blanc. Ripe tropical and green fig flavours are well integrated with the toasty complexity of French oak.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 2.8 g/l   pH : 3.43   ta : 6.1 g/l

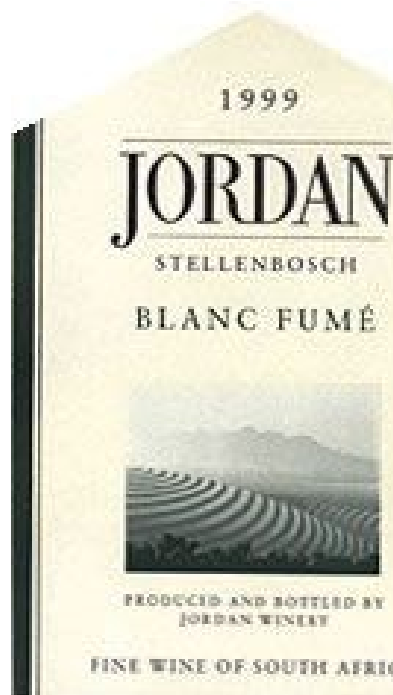
**pack :** Bottle

**in the vineyard :** The grapes were harvested from 6 - 17 year old south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

**about the harvest:** 4 February - 18 February 1999.

**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 52% new, and 48% second-fill barrels (mostly Nevers and Alliers).

The wine spent 7 months "sur lie" with occasional "batonage" to accentuate the leesy character. 44% tank-fermented Sauvignon Blanc was added to the blend.



### Jordan Wine Estate

Stellenbosch

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