

Jordan Sauvignon Blanc 1994

Intense, ripe green fig and gooseberry flavours with a well-balanced natural acidity.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

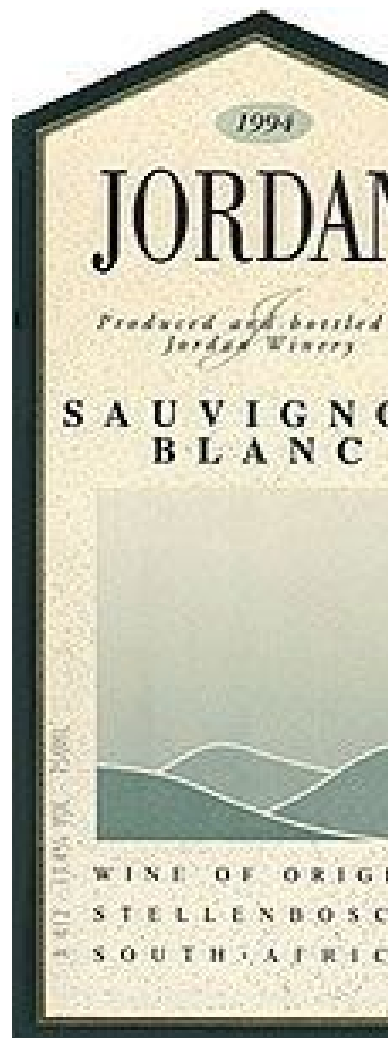
analysis : alc : 13.4 % vol pH : 3.24 ta : 6.1 g/l

pack : Bottle

in the vineyard : The grapes were harvested from a selected 11 year old south-facing vineyard, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: Harvested 9 February 1994.

in the cellar : The grapes were hand-harvested at 23.2Â°B sugar and a natural acid of 8.8 g/l, and destemmed before being gently pressed in a pneumatic "tank" press. The juice was cold settled for 24 hours before being racked into stainless steel fermentation tanks. Fermentation took place at 16Â°C to retain the green fig and gooseberry flavours.



Jordan Wine Estate

Stellenbosch

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