

## Jordan Sauvignon Blanc 1996

A tank-fermented Sauvignon Blanc with complex green fig and gooseberry flavours and a well-balanced natural acidity.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 12.82 % vol rs : 2.4 g/l pH : 3.4 ta : 6.2 g/l

**pack :** Bottle

**in the vineyard :** The grapes were harvested from selected 13 year old south-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level. Vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours.

**about the harvest:** Harvested between 7 - 21 February 1996.

**in the cellar :** The grapes were destemmed before receiving 12 - 18 hours skin contact. After gentle pressing in a pneumatic "tank" press the juice was settled for 24 hours before being racked and inoculated with selected yeasts. Fermentation took place at between 14 - 16°C.



### Jordan Wine Estate

Stellenbosch

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