

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

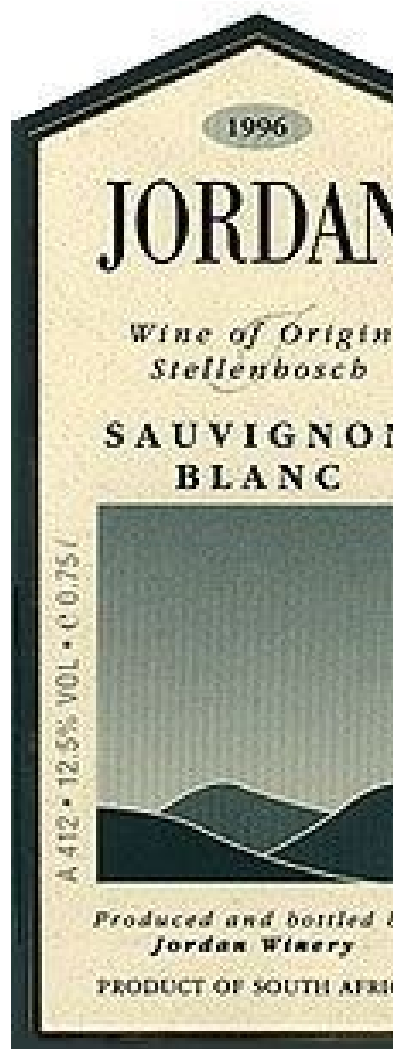
analysis : alc : 12.82 % vol rs : 2.4 g/l pH : 3.4 ta : 6.2 g/l

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

021 881 3441

www.jordanwines.com