

Jordan Sauvignon Blanc 1997

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 : 13.5 % vol rs : 2.9 g/l pH : 3.36 ta : 7.1 g/l

pack : Bottle

in the vineyard : The grapes were harvested from selected 14 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: Hand-harvested between 26 February and 14 March 1997.

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

