

## Jordan Sauvignon Blanc 1998

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 : 1.9 g/l   pH : 3.28   ta : 6.2 g/l

**pack :** Bottle

**in the vineyard :** The grapes were harvested from selected 15 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 28 January and 11 February 1998.

**in the cellar :** The grapes were destemmed before receiving 6 - 12 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 between 14 - 16°C.



### Jordan Wine Estate

Stellenbosch

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