

Jordan Sauvignon Blanc 2000

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

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.00 % vol rs : 3.5 g/l pH : 3.08 ta : 7.6 g/l

pack : Bottle

in the vineyard : The grapes were harvested from selected 16 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 7 and 28 February 2000.

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 at between 14 - 16°C.

Jordan Wine Estate

Stellenbosch

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