

Jordan Blanc Fume 2003

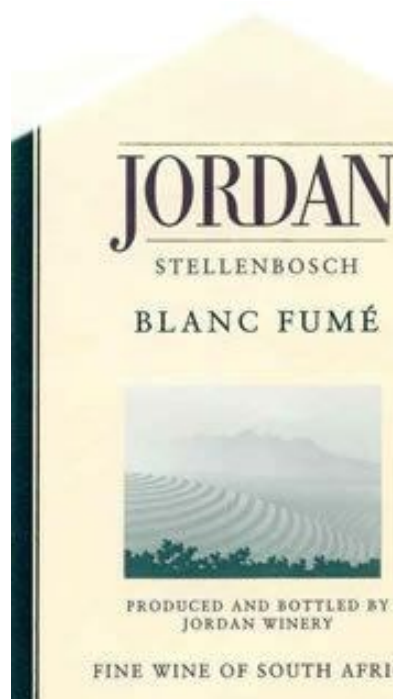
Ripe fig, gooseberry and tropical fruit flavours are complimented by the gentle vanilla nuances of oak.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.33 ta : 6.3 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle

in the vineyard : The grapes were harvested from 9 -21 year old south- and east-facing vineyards, situated on decomposed granite and loamy soils, 220m above sea level.

about the harvest: The grapes were harvested between 3rd and 22nd February 2003.

in the cellar : The grapes received 6 - 12 hours skin contact before being gently pressed in a pneumatic tank press. After inoculation the juice was fermented in 60% new, and 40% second-fill barrels (mostly Nevers and Alliers). The wine spent 7 months sur lie with occasional batonage to accentuate the leesy character. 31% tank-fermented Sauvignon Blanc was added to the blend.



Jordan Wine Estate

Stellenbosch

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