



Jordan Outlier Sauvignon Blanc 1993

THE WINES OF  
**JORDAN**  
STELLENBOSCH



#### BACKGROUND

*“Outlier” is a scientific term to describe things or phenomena that lie outside the normal experience or an observation that is numerically distinct from the rest of the data.*

#### LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast’s Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

#### APPELLATION

Wine of Origin Stellenbosch.

#### SOIL

Underlying quartzite formations surrounded by 600 million-year old granite.

#### ASPECT

South-facing, 220 - 365m above sea level.

#### AGE OF VINES

10 years old.

#### BLEND

100% Sauvignon Blanc

#### ANALYSIS

Alc: %

Total Acid: g/l

pH:

Residual Sugar: g/l

#### TASTING NOTES

Barrel-fermented dimension adds additional depth and complexity whilst retaining the linear qualities associated with grapes planted on south-east facing aspects. A dense portrayal of sun-kissed tropical fruits, a true ‘outlier’.

#### HARVESTING

The grapes were harvested between

#### CLONES

316 and 317.

#### WINEMAKING & MATURATION

The juice was fermented and matured for three months on lees in new 225 litre French oak barrels. The wine was put back into the barrel for a further one month maturation. The wine was blended with 20% tank-fermented Sauvignon blanc.

#### ACCOLADES

2015- Top 100 SA Wines - Double Gold

2012- Silver at Decanter Wine Awards

2012- Trophy Best Sauvignon Blanc Old Mutual Trophy Show