

THE WINES OF
JORDAN
STELLENBOSCH



Jordan Sauvignon Blanc 2003

BACKGROUND

The distinct ravine in the Stellenbosch Kloof ward allows the opportunity to harness the cooling influences from the False Bay on our south and east facing slopes. This captures the intense flavour compounds found in the grape skins.

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

Glenrosa and Hutton

ASPECT

East-and South-facing hillside slopes, 220 - 380m above seal level

AGE OF VINES

20 years old.

CLONES

SB11, 159, 215 & 317

BLEND

100% Sauvignon Blanc

ANALYSIS

Alc: 14%

Total Acid: 6.5g/l

pH: 3.18

Residual Sugar: 2.8g/l

TASTING NOTES

Our unoaked offering exudes aromatics of blackcurrant leaf & ripe Cape fig balanced by a complex fruit structure and sweet Provençale herbs on the finish.

HARVESTING

Grapes were harvested at different ripeness levels to add fruit complexity to the wine, and vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours. By retaining the outer leaf layer and removing leaves in the centre of the canopy to form a tunnel-like effect promoting good air-flow, grapes were unaffected by botrytis and higher pyrazine levels associated with much cooler vintages could be obtained.

WINEMAKING & MATURATION

The grapes were destemmed before receiving approximately 6 hours skin contact. After gentle pressing in a pneumatic "tank" press, the juice was cold settled for 2 days before being racked and inoculated with selected yeasts. All the vineyard blocks were kept separate and fermentation took place between 12-16°C.

ACCOLADES

2014 - Top 10 Sauvignon Blanc in South Africa

2013- Silver Medal at the 2013 Veritas Awards

2013- Top 20 at the FNB Top 10 South Africa Sauvignon Blanc competition

2012- Silver at the 2012 Michelangelo International Wine Awards