

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Outlier Sauvignon Blanc 2015

#### 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

30 years old.

#### BLEND

100% Sauvignon Blanc

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 6.8g/l

**pH:** 3.30

**Residual Sugar:** 2.5g/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

Harvested between the 26th of January and 9th of February 2015 at approximately 22°B.

#### CLONES

316 and 317.

#### WINEMAKING & MATURATION

The grapes received 6 – 10 hours skin contact before being gently pressed in a “pneumatic” tank press. After inoculation the juice was fermented in 65% new and 35% second-fill barrels (mostly Nevers and Alliers with a 10% American oak barrel selection). The wine spent 6 months “sur lie” with occasional “batonage” to accentuate the leesy character. 38% tank-fermented sauvignon blanc was added to the blend.

#### ACCOLADES

2015- Top 100 SA Wines - Double Gold

2012- Silver at Decanter Wine Awards

2012- Trophy Best Sauvignon Blanc Old Mutual Trophy Show

#### FOOD SUGGESTION

Pair with barrel-smoked tuna and miso charred aubergine.