

THE WINES OF
JORDAN
STELLENBOSCH



Jordan Outlier Sauvignon Blanc 2023

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

38 years old.

BLEND

100% Sauvignon Blanc.

ANALYSIS

Alc: 13.5%

Total Acid: 5.9g/l

pH: 3.41

Residual Sugar: 1.9g/l

TASTING NOTES

The 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 from the 15th until the 25th of February 2022 at 22.2° balling.

CLONES

316 and 317.

WINEMAKING & MATURATION

The grapes received 4 – 6 hours skin contact before being gently pressed in a “pneumatic” tank press. After inoculation the juice was fermented in 29% new French oak barrels; the rest was fermented in second, third and fourth-fill barrels. The wine spent 8 months “sur lie” with occasional “batonage” to accentuate the leesy character. 46% tank-fermented sauvignon blanc was added to the blend to give the wine freshness.

ACCOLADES

2022– 91 points by Tim Atkin
2022– Bronze - Old Mutual Trophy Show
2021– International Wine & Spirits Challenge—Silver (90 points)
2021– 4 stars in Platter’s by Diners Club Guide 2023
2021– 4 stars by James Suckling (91 points)