



# Timepiece

SAUVIGNON BLANC 2022

JORDAN STELLENBOSCH

## BACKGROUND

*Timepiece is a wine collection that captures a part of the Jordan heritage. The collection includes single vineyard wines from our estate vineyards, older than 35 years and carries the stamp of the estate founder, Ted Jordan.*

## 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-facing aspect, hosts the more sensitive and aromatic white-skinned grape varieties, as seen in our Timepiece Sauvignon Blanc.

**SOIL:** Decomposed granite and loam.

**ASPECT:** South-facing, 220 - 365m above sea level.

**AGE OF VINES:** 40 years old - *Old vine certified*

**CLONES:** Weerstasie.

**BLEND:** 100% Sauvignon Blanc - *Single vineyard*

**APPELLATION:** Estate Wine of Origin Stellenbosch.

## TASTING NOTES

Beguiling aromatics and a complex mixture of elderflower, honeydew melon and sourdough with a hint of kelp. Bright flavours with a shy and Old-World feel to the mid-palate that carries over to a delicate but long, leesy finish that ends dry and saline.

## HARVESTING

The grapes were harvested at optimal ripeness on the 17th of February 2022 at approximately 22.3°B.

## WINEMAKING & MATURATION

The juice was fermented in a combination of oak barrels and clay amphora. 55% of the juice was barrel-fermented in 228L 2nd & 3rd fill French oak barrels and 37% in 400L clay amphora – the amphora clay pot has the natural ability to keep the lees in constant suspension during fermentation. Malolactic fermentation took place in both amphora and barrel. The wine was matured "sur-lie" for 6 months with occasional "barrel rolling" to add richness to the palate.

No sulphur was added during vinification or aging of the wine prior to bottling.

## ANALYSIS:

**Alc:** 13.5%    **Total Acid:** 6.1g/l

**pH:** 3.24    **Residual Sugar:** 2.1g/l

## AWARDS:

2021- 94 points Tim Atkin

2021- 4.5 stars John Platter Wine Guide 2023

2021- 92 points / 4 stars James Suckling

2021- 88 points Neal Martin

CERTIFIED  
HERITAGE  
VINEYARDS

