

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Jordan Outlier Sauvignon Blanc 2020

#### 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

35 years old.

#### BLEND

100% Sauvignon Blanc.

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 5.4g/l

**pH:** 3.40

**Residual Sugar:** 2.9g/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 on the 14th February 2020 at 22.2°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 10% new French oak barrels and the rest in second, third and fourth-fill barrels (mostly Nevers and Alliers with a 10% American oak barrel selection). The wine spent 8 months “sur lie” with occasional “batonage” to accentuate the leesy character. 40% tank-fermented sauvignon blanc was added to the blend.

#### ACCOLADES

2020– Bronze medal at Old Mutual Trophy Show (86 points)  
2019– SA Sauvignon Blanc Classification 2021 by Top Wine SA  
2019– 4.5 stars in Platter’s by Diners Club Guide 2021  
2019– Old Mutual Trophy Show Silver (80 points)