



PASCAL/SCHILDT

Winery:	Jordan Wine Estate, Stellenbosch
Wine:	Jardin Sauvignon Blanc
Vintage:	2013
Appellation:	Stellenbosch
Winemaker/Winegrower:	Sjaak Nelson with Gary & Kathy Jordan
Harvest Notes:	The grapes used for the 2013 Jordan Sauvignon Blanc were harvested from selected east- and south – facing hillside slopes at Jordan, ranging in age from 11 to 30 years. An elevation ranging between 220m and 380m above sea level. Clones SB 11, 159, 215 and 317 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.
Cellar Notes:	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.
Tasting Notes:	Intense complex fruit structure of green and red pepper, with aromatic, herbaceous blackcurrant on the nose. This follows through on the palate, adding tropical fruit and a complex green fig minerality on the finish.
Aging & Drinking Suggestions:	Enjoy now, or keep 3 - 5 years
Technical Notes:	
Soil	predominant soil forms Glenrosa and Hutton
Acidity	6.6g/l
pH	3.39
Residual Sugars	1.8g/l
ABV	13.50%
Barrel Maturation	N/A
Production (bottles)	43602