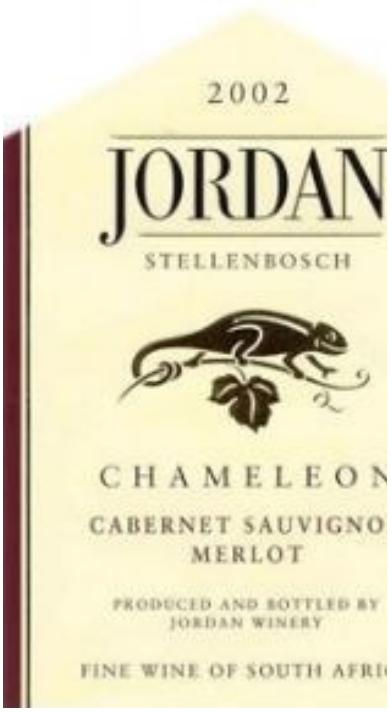
wine.co.za
easiest way to buy wine

Jordan Chameleon Red 2003

John Platters Guide 2005 - 3Â½ stars
Rich, plummy Merlot compliments the minty, blackcurrant flavours of Cabernet Sauvignon. Mulberry fruit of Cabernet Franc, peppered with spice, adds complexity to the blend.



variety : Cabernet Sauvignon | 44% Cabernet Sauvignon, 43% Merlot, 13% Cabernet Franc.
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 1.71 g/l **pH :** 3.4 **ta :** 6.38 g/l
type : Red
pack : Bottle

John Platters Guide 2005 - 3Â½ stars

in the vineyard : Spectacular panoramic views of Stellenbosch and Cape Town, cool hillside vineyards planted to classic varieties, and a modern family-run winery have combined to produce distinctive wines displaying the ripe concentrated fruity accessibility of the New World, with the complex elegance of classic wine

The Cabernet Sauvignon and Merlot grapes were selected from north and east-facing vineyards situated on decomposed granite and loamy soils. The Cabernet Franc grapes were selected from a west-facing vineyard on deep clay-loam soils.

about the harvest: The Cabernet Sauvignon was harvested from 14 year old vineyards at 23.4Â° - 25.6Â° Balling between the 26th February and 28th March 2003, and the Merlot was harvested at 23.4Â°B - 24.4Â° Balling between the 11th February and 1st of March 2003. The Cabernet Franc was harvested on 7th March 2003 at 24.3Â° Balling.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The Cabernet Sauvignon, Merlot and Cabernet Franc all underwent malo-lactic fermentation in the barrel. The various portions of the blend spent 14 months in 225 litre French oak barrels (mostly Nevers and Alliers).

Jordan Wine Estate

Stellenbosch
021 881 3441
www.jordanwines.com