

## Jordan Chameleon Sauvignon Blanc Chardonnay 2004

An intriguing blend of grassy, green fig Sauvignon Blanc and zesty, citrus-melon Chardonnay, balanced by a long creamy finish.

**variety :** Sauvignon Blanc | 44% Sauvignon Blanc, 40% Chardonnay, 16% Chenin Blanc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis:** alc : 13.5 % vol   rs : 2.6 g/l   pH : 3.38   ta : 6.7 g/l

**type :** White

**pack :** Bottle

**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 styles

The Chardonnay and Sauvignon Blanc grapes were selected from vineyards between 16 and 21 years in age.

**about the harvest:** The Sauvignon Blanc was harvested between 10th February and 15th March 2004, the Chardonnay between 12th and 22nd March 2004 and the Chenin Blanc on the 18th of February 2004.

**in the cellar :** The Sauvignon Blanc was tank-fermented to retain the intense varietal character, and blended with tank-fermented Chardonnay that received extended lees contact to create a full fruity wine. A small percentage of tank fermented Chenin Blanc was blended to add richness to the wine.



**Jordan Wine Estate**  
Stellenbosch

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