

Jordan Chameleon Sauvignon Blanc Chardonnay 2006

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

variety : Sauvignon Blanc | 46% Sauvignon Blanc, 41% Chardonnay, 13% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.0 g/l pH : 3.4 ta : 6.6 g/l

type : White

pack : Bottle **closure :** Cork

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, Sauvignon Blanc and Chenin Blanc grapes were selected from vineyards between 11 and 22 years in age.

about the harvest: The Sauvignon Blanc was harvested between 3rd - 15th February 2006, the Chardonnay between 21st - 27th February 2006 and the Chenin Blanc on 7th February 2006.



Jordan Wine Estate

Stellenbosch

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