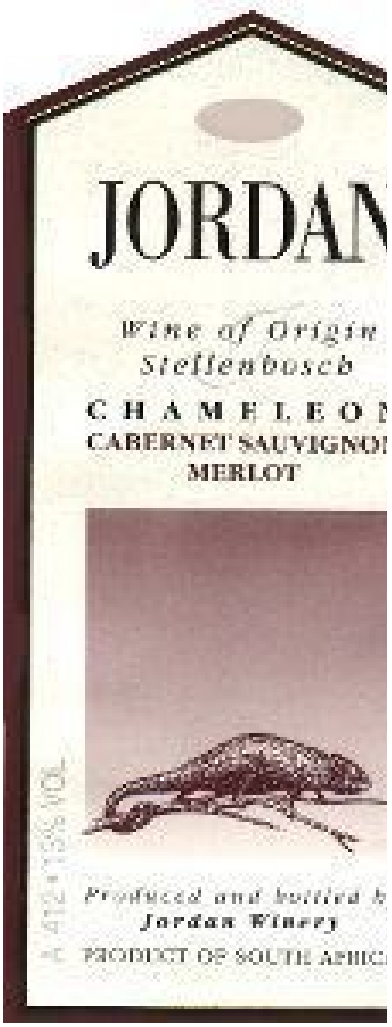
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Jordan Chameleon Red 1996

The Merlot portion adds a ripe cherry character to the minty berry flavour of the Cabernet Sauvignon. The Cabernet Franc adds a spiciness to the blend which is balanced by the rich toastiness of French oak.



variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 25% Merlot, 13% Cabernet Franc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.19 % vol **rs :** 2.5 g/l **pH :** 3.75 **ta :** 5.7 g/l
pack : Bottle

ageing : Drinking well now but will benefit from 4 - 5 years maturation.

in the vineyard : 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 west-facing vineyards on deep clay-loam soils.

about the harvest: The Cabernet Sauvignon was harvested from 9 year old vineyards at 23.3 - 23.9Â°B between 7 and 11 March 1996, and the Merlot was harvested at 24Â°B on 28 February 1996. The Cabernet Franc was harvested on 1 March 1996 at 23.6Â°B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done twice daily during fermentation. The Merlot received extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensures full-flavoured wines with soft, balanced tannins.
Malo-lactic fermentation was completed in the tank and the various portions of the blend spent between 9 and 15 months in 225 litre French oak barrels (mostly Nevers and Alliers).

Jordan Wine Estate

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