

Jordan Chameleon Red 2000

A blend of 51% Cabernet Sauvignon, 34% Merlot and 15% Cabernet Franc. The Merlot portion adds a ripe cherry character to the minty berry flavours 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 | 51% Cabernet Sauvignon, 34% Merlot, 15% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

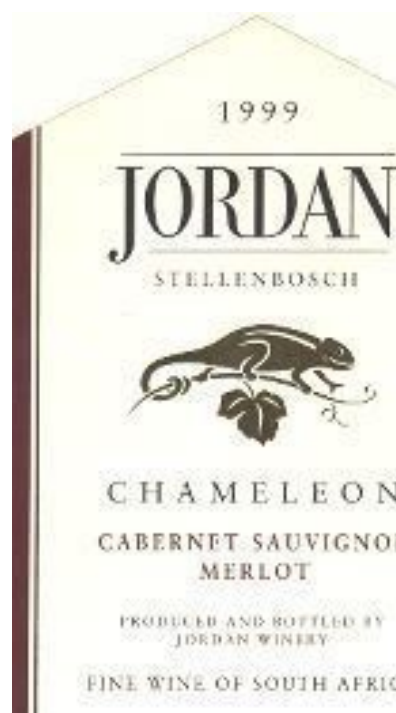
wine of origin : Stellenbosch

analysis : alc : 13.6 % vol rs : 2.5 g/l pH : 3.7 ta : 5.6 g/l

pack : Bottle

ageing : Drink well now but will benefit from 4 to 5 years maturation.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs done twice daily during fermentation. The Cabernet Sauvignon received extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensures full-flavoured wines with soft, balanced tannins. The Merlot underwent malo-lactic fermentation in the barrel. The various portions of the blend spent time in 225-litre French oak barrels (mostly Nevers and Alliers). The Cabernet Franc spent 7 months, the Merlot 14 months, and Cabernet Sauvignon 14 months in the barrels.



Jordan Wine Estate

Stellenbosch

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