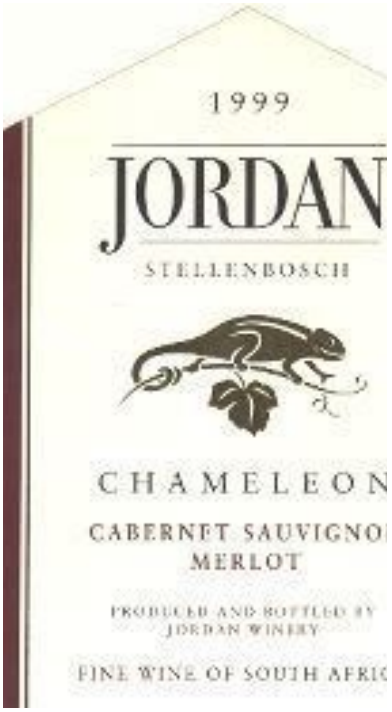
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Jordan Chameleon Red 2000

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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