

## Chameleon Cabernet Sauvignon / Merlot 2005

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Rich, plummy Merlot complements the minty, blackcurrant flavours of Cabernet Sauvignon. The peppery, dark berry fruit of the Shiraz adds a spicy complexity to the blend.

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**variety :** Cabernet Sauvignon | 51% Cabernet Sauvignon, 38% Merlot and 11% Shiraz.

**winery :** Jordan Wine Estate

**winemaker :** Gary and Kathy Jordan with Sjaak Nelson

**wine of origin :**

**analysis :** alc : 14 % vol   rs : 2.1 g/l   pH : 3.49   ta : 6.4 g/l  
wooded

**pack :** Bottle   **closure :** Screwcap

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### 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 Shiraz grapes were selected from west-facing vineyards on deep clay-loam soils.

### about the harvest:

The Cabernet Sauvignon was harvested from 13 to 19 year old vineyards at 23.3 - 25.4B between 2nd and 7th March 2005 and the Merlot was harvested between 22.4B - 24.6B between 9th and 17th February 2005. The Shiraz was harvested on 10th March 2005 at 25.1B.

## Jordan Wine Estate

Stellenbosch

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[www.jordanwines.com](http://www.jordanwines.com)