

Jordan Chameleon Sauvignon Blanc / Chardonnay 2009

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

variety : Sauvignon Blanc | 71% Sauvignon Blanc, 29% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.5 ta : 5.9 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : The Chardonnay and Sauvignon Blanc grapes were selected from vineyards between 14 and 26 years in age.

about the harvest: The Sauvignon Blanc was harvested between 12th - 19th February 2008 and the Chardonnay on the 18th February 2008.

in the cellar : The Sauvignon Blanc was tank-fermented to retain its intense varietal character and blended with tank-fermented Chardonnay that received extended lees contact, to create a full, fruity wine.



Jordan Wine Estate

Stellenbosch

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