

## Jordan Chameleon Cabernet Sauvignon / Merlot Blend 2008

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.

**variety :** Cabernet Sauvignon | 45% Cabernet Sauvignon, 37% Merlot, 18% Shiraz

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol    rs : 2.3 g/l    pH : 3.57    ta : 5.7 g/l

**type :** Red    **style :** Dry    **wooded**

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

**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. The vineyards range in age from between 7-21 years.

**about the harvest :** The Cabernet Sauvignon was harvested at an average of 23.5° B between 10th and 25th.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The Cabernet Sauvignon, Merlot and Shiraz all underwent malo-lactic fermentation in the barrel. The various portions of the blend spent 16-18 months in 225 litre French oak barrels (mostly Nevers and Alliers).



### Jordan Wine Estate

Stellenbosch

021 881 3441

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