

Jordan Chameleon Sauvignon Blanc / Chardonnay 2010

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

Perfect as an aperitif or with light lunches and creamy pasta dishes.

variety : Sauvignon Blanc | 61% Sauvignon Blanc, 21% Chardonnay, 18% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13 % vol rs : 4.0 g/l pH : 3.24 ta : 6.4 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : Spectacular panoramic views of Stellenbosch and Cape Town, cool hillside vineyards planted to classic varieties, and a modern family-run winery have combined to produce distinctive wines displaying the ripe concentrated fruity accessibility of the New World, with the complex elegance of classic wine.

The Chardonnay and Sauvignon Blanc grapes were selected from vineyards Between 16 and 28 years in age and the Chenin Blanc from 23 year old vineyards.

about the harvest: The Sauvignon Blanc was harvested between 12th and 15th February 2010. The Chardonnay on 19th February 2010 and Chenin Blanc on 4th March 2010.

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. A small percentage of tank fermented Chenin Blanc was also added to ensure a rich, citrusy blend.



Jordan Wine Estate

Stellenbosch

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