

Jordan Chameleon Rosé 2011

Plummy Merlot combined with summer-berry flavours of Shiraz add complexity to this dry fruity rosé.

A versatile partner to seafood and Asian dishes. Perfect as aperitif. Pair with duck and Asian dishes or spicy prawns.

variety : Merlot | 76% Merlot, 24% Syrah

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.8 g/l pH : 3.31 ta : 6.2 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Screwcap

Veritas Wine Awards 2012 - Bronze Medal

in the vineyard : The grapes were harvested from selected West- facing Merlot and Syrah vineyards, 10-12 years in age.

about the harvest: The Merlot was harvested on the 7th February 2011 and the Syrah on the 21st February 2011.

in the cellar : The grapes were destemmed and crushed where after it was macerated on the skins for between 1 - 3 hours before being pressed. After settling for 2 days, the wine was racked and inoculated with local white wine yeasts.



Jordan Wine Estate

Stellenbosch

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