

## Jordan Chameleon (Cabernet Sauvignon / Merlot) 2009

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.

Perfect with Italian food - pizza, pasta - or enjoyed on its own.

**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 34% Merlot, 6% Shiraz

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 3.3 g/l    pH : 3.62    ta : 5.8 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 8 - 22 years.

**about the harvest:** The Cabernet Sauvignon was harvested at an average of 23.5° Balling between 3rd and 26th March 2009. The Merlot was harvested at an average of 24° Balling between 27th February and 3rd March 2009. The Shiraz was harvested at an average of 23° Balling between 7th and 17th March 2009.

**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 20 months in 225 litre French oak barrels (mostly Nevers and Alliers).



### Jordan Wine Estate

Stellenbosch

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