

## Jordan Chameleon Merlot 2012 "No added Sulphur"

Note: Intense, ripe plummy fruit with hints of blackberries and dark mint chocolate.

Palate: Spice-infused plums interlaced with black salted liquorice and brambly black fruit. Medium-bodied mouthfeel with soft, juicy tannins and a long, savoury finish.

Delicious with rich casseroles or venison dishes such as springbok with roasted organic beetroot or slow roasted lamb shanks - or enjoyed on its own.

**variety** : Merlot | 100% Merlot

**winery** : Jordan Wine Estate

**winemaker** : Gary Jordan

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol rs : 1.5 g/l pH : 3.45 ta : 5.9 g/l

**type** : Red **style** : Dry **body** : Medium

**pack** : Bottle **size** : 0 **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.

In African folklore, the chameleon is believed to have magical powers. The gardens at Jordan are home to many CapeDwarf Chameleons, inspiring the name for this intriguing range of wines. Natural winemaking is easier to master when working with healthy grapes and our quirky Chameleon is proof that getting back to nature can be fun. No Sulphites were added in making this juicy Merlot for immediate enjoyment.

### about the harvest:

The Merlot was harvested at between 23.5 – 24.3°B between 2nd - 5th March 2012.

**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 wine was not aged in barrel as this is a micro-oxidative process, so to protect the wine from oxidation it was aged on its lees on oak staves for 7 months before bottling. No sulphur was added during the course of vinification.



## Jordan Wine Estate

Stellenbosch

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