

Jordan Chameleon Sauvignon Blanc / Chardonnay / Chenin Blanc 2012

An intriguing blend – ripe cape green fig Sauvignon Blanc and zesty, citrus-melon Chardonnay, balanced by a long creamy finish. A small percentage of tank fermented Chenin Blanc was also added to the blend resulting in a rich, citrusy blend.

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

variety : Sauvignon Blanc | 66% Sauvignon Blanc , 20% Chardonnay, 14% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13.07 % vol rs : 4.2 g/l pH : 3.17 ta : 6.5 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 17 and 29 years in age.

about the harvest: The Sauvignon Blanc was harvested between 3rd and 20th February 2012. The Chardonnay on the 13th of February and 12th March 2012. The Chenin Blanc was harvested between the 21st of February and the 29th of February 2012.

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.

Jordan Wine Estate

Stellenbosch

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