

## Jordan Chameleon Rosé 2012

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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.

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**variety :** Merlot | 55% Merlot, 45% Syrah

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 4.9 g/l   pH : 3.06   ta : 6.0 g/l

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

**pack :** Bottle   **closure :** Screwcap

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**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 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 20th February 2012 and the Syrah on the 24th February 2012.

**in the cellar :** The grapes were destemmed and crushed where after they 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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