

Jordan Chameleon (Cabernet Sauvignon / Merlot) 2010

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 | 51% Cabernet Sauvignon, 49% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.4 g/l pH : 3.55 ta : 5.7 g/l

type : Red **style** : Dry **wooded**

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 fruitiness and accessibility of the New World, with the complex elegance of classic wine.

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 24.4° B between 12th and 26th March 2010. The Merlot was harvested at an average of 25.4° B between 3rd and 9th March 2010.

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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