

Jordan Chameleon Rosé 2013

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.

variety : | 50% Merlot, 50% Syrah

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.27 ta : 5.5 g/l

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

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 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 21st February 2013 and the Syrah on the 22nd February 2013.

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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