

Jordan Chameleon Sauvignon Blanc / Chardonnay / Chenin Blanc 2013

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 | 62% Sauvignon Blanc , 28% Chardonnay, 10% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 4.8 g/l pH : 3.46 ta : 5.8 g/l

type : White **style :** Dry

pack : Bottle **size :** 750ml **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 5th and 19h February 2013. The Chardonnay on the 13th of February and 12th March 2012. The Chenin Blanc was harvested on the 8th and the Chardonnay was harvested between the 6th February and the 6th of March 2013.

in the cellar : The Sauvignon Blanc was tank-fermented to retain its intense varietal character and blended with tank-fermented Chardonnay and Chenin Blanc that received extended lees contact, to create a full, fruity wine.



Jordan Wine Estate

Stellenbosch

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