

## Jordan Chameleon Rosé 2014

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 :** Merlot | 50% Merlot, 50% Syrah

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 4.5 g/l   pH : 3.24   ta : 5.4 g/l

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

**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 grapes were harvested from selected West-facing Merlot and Syrah vineyards, 10 - 12 years in age.

**about the harvest:** The grapes were harvested from selected West-facing Merlot and Syrah vineyards, 10 - 12 years in age.

The Merlot was harvested on the 25th of February 2014 and the Syrah on the 26th of February 2014.

**in the cellar :** merThe 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 raked and inoculated with local white wine yeasts.



### Jordan Wine Estate

Stellenbosch

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