wine.co.za
easiest way to buy wine

Jordan Chameleon Cabernet Sauvignon / Merlot / Syrah 2012

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 | 48% Cabernet Sauvignon, 43% Merlot, 9% Syrah
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.47 **ta :** 5.8 g/l
type : Red **style :** Dry **wooded**
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 Cabernet Sauvignon and Merlot grapes were selected from north and east-facing vineyards situated on decomposed granite and loamy soils. The Syrah was harvested from a single west-facing vineyard overlooking Cape Town and Table Mountain The vineyards range in age from between 8 - 22 years.

about the harvest: The Cabernet Sauvignon was harvested at 2345° B between 1st of March and 22nd of March 2012. The Merlot was harvested at 23.8° B between 23rd of February and 2nd March 2012.

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 and Merlot 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
021 881 3441
www.jordanwines.com