

## Jordan Chameleon Cabernet Sauvignon Merlot 2013

Often coined the "Baby Cobblers Hill" for its reminiscence to the estate's flagship red blend. Plush textured Merlot fills the frame-work provided by the Cabernet, leading to approachable flavours of sun-ripened plum & dark-skinned spring berries with a top-note of herbal dried mint.

Perfect with Italian food - pizza, pasta - or enjoyed on its own.

**variety :** Cabernet Sauvignon | 45% Cabernet Sauvignon, 44% Merlot, 9.5% Syrah, 2.5% Petit Verdot

**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

The gardens and willow trees at Jordan are home to the Cape Dwarf Chameleon. Chameleon is a wonderfully apt name, expressing the changing flavours of the component varieties of these fruit-driven blends.

**in the vineyard :** Location & Climate: The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with mari-time influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening peri-ods. This adds a unique characteristic to Jordan wines.

Appellation: Wine of Origin Stellenbosch.

Soil: Decomposed granite and loam.

Aspect: North and east-facing vineyards.

Age of vines: 8 - 22 years

**about the harvest:** The cabernet sauvignon was harvested at 23.45°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

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