

Jordan Chameleon White 2003

An intriguing blend - grassy, green fig Sauvignon Blanc and zesty, citrus-melon Chardonnay, balanced by a long, creamy finish.

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 this fruit-driven blend.

variety : Sauvignon Blanc | 51% Sauvignon Blanc, 49% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.15 ta : 6.45 g/l

type : White **style :** Dry **body :** Medium

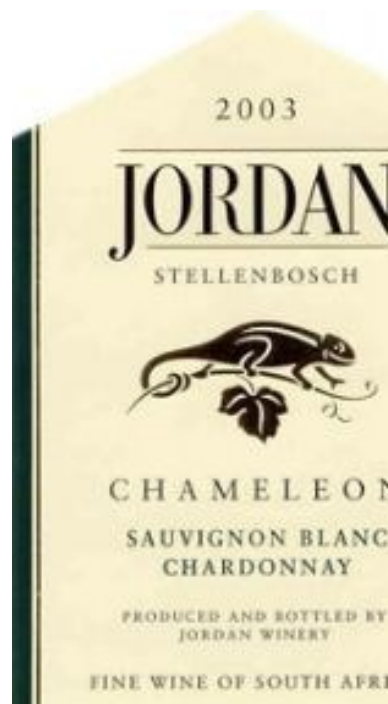
pack : Bottle

Veritas 2003 - Bronze

in the vineyard : The Chardonnay, Sauvignon Blanc and Chenin Blanc grapes were selected from vineyards between 15 and 20 years in age.

about the harvest: The Sauvignon Blanc was harvested between 5th and 12th February 2003, and the Chardonnay between 19th and 28th February 2003.

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



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com