

## 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

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