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Jordan Chameleon Sauvignon Blanc - Chardonnay 2017

Its chameleon-like character adapts to any drinking experience, from summer sipping to Alfresco dining. Showcasing the broad fruit spectrum found in the Winelands, initial forward Cape green fig flavours follows through to a layered palate of ruby grapefruit and winter melon glacé.

Versatile white - with or without food. But perfect with a creamy pasta dish.

variety : Sauvignon Blanc | 67% Sauvignon Blanc, 21% Chardonnay, 12% Chenin Blanc
winery : Jordan Wine Estate
winemaker : Gary and Kathy Jordan with Sjaak Nelson
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.8 g/l **pH :** 3.42 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
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: Cool south- and east-facing vineyards, 220m above sea level.
Age of vines: Planted between 1985 - 1997

about the harvest: The Sauvignon Blanc was harvested between the 9th and 21st of February 2017. The Chardonnay on the 13th & 15th of February 2017. The Chenin Blanc was harvested on the 15th & 16th of February 2017.

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

Jordan Wine Estate

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