

Jordan Chameleon Cabernet Sauvignon Merlot 2015

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 | 60% Cabernet Sauvignon, 33% Merlot and 7% Shiraz
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.61 ta : 5.7 g/l
type : Red style : Dry body : Full taste : Fruity 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: 11 - 25 years

about the harvest: The Cabernet Sauvignon was harvested at 23.2°B between 24th of February and 8th of March 2015. The Merlot was harvested at 23.7°B between the 11 - 26th of February. The Syrah was harvested at the end of February 2015.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermenters. 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 malolactic 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

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