

Jordan Chameleon No Added Sulphur Blend 2016

High quality toasted wooden staves adds tannin and structure which complements the sweet berry and dark chocolate notes of the blend. No sulphur was added during the production process.

variety : Cabernet Franc | 29.5% Cabernet Sauvignon, 29.5% Merlot, 41% Cabernet Franc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.69 g/l pH : 3.60 ta : 5.71 g/l so2 : 2.0 mg/l fso2 : 5.0 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

Our beautiful Cape Dwarf Chameleon is perched on a "Proteaceae Leucadendron" is also known as "safari sunset" and blooms from May through to December. It is commonly found on the slopes of Table Mountain. This beautiful Protea species is the perfect habitat for insects, bugs, bees and of course, Cape Dwarf Chameleons. No Sulphites were added in making this juicy blend for immediate enjoyment.

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-west facing vineyards.

Age of vines: planted in 1998

about the harvest: The Cabernet Franc was harvested on the 7th of March 2016

The Cabernet Sauvignon was harvested on the 3rd of March 2016

The Merlot was harvested between 12th - 15th of February 2016

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 wine was not aged in barrel as this is a micro-oxidative process, so to protect the wine from oxidation it was aged on its lees on oak staves for 10 months before bottling. No sulphur was added during the course of vinification.



Jordan Wine Estate
Stellenbosch

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