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Jordan Chameleon Rosé 2018

A dry classic French "blanc de noir" style made from a free-run juice blend of shiraz and merlot. Extended pre-fermentation skin contact gives the wine its brilliant cherry pink hue. Harvested earlier to retain fresher acids and treated very reductively in the cellar, this helps to capture the primary fruit flavours of strawberry coulis & dried cranberries with delicate spiciness. Excellent with flash-fried prawns and red-chilli vinaigrette.

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variety : Shiraz | 53% Syrah, 47% Merlot
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13 % vol **rs :** 1.1 g/l **pH :** 3.49 **ta :** 5.1 g/l
type : Rose **style :** Dry **body :** Light **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 : 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- acing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime 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 periods. 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: 14 - 16 years.

about the harvest: The Merlot & Syrah were harvested on the 2nd of March 2018.

in the cellar : The grapes were destemmed and crushed where after they macerated on the skins for between 1 – 3 hours before being pressed. After settling for 2 days, the wine was racked and inoculated with local white wine yeasts.

Jordan Wine Estate

Stellenbosch

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