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Jordan Chameleon Red 2017

Often coined the "Baby Cobblers Hill" for its reminiscence to the estate's flagship red blend. Plush textured merlot fills the framework provided by the cabernet, leading to approachable flavours of sun-ripened plum & dark-skinned spring berries with a topnote of herbal dried mint.

Dishes associated with Alfresco dining, especially southern Italianstyle cured pork, goats cheese and olive tart.



variety : Cabernet Sauvignon | 58% Cabernet Sauvignon; 25% Merlot; 17% Shiraz
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 3.2 g/l **pH :** 3.60 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **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 :
Soil: Decomposed granite and loam.

Aspect: North and east facing vineyards.

Age of vines: 13 - 27 years.

about the harvest: The cabernet sauvignon was harvested at 23.8°B between 2nd and 14th of March 2017 . The merlot was harvested at 24°B between the 2nd and 16th of March.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. 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 malo-lactic fermentation in the barrel. The various portions of the blend spent 16 months in 225 litre French oak barrels (mostly Nevers and Alliers).

Jordan Wine Estate

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