

## Jordan Chameleon Chenin Blanc 2020

A fresh and fruity Chenin Blanc, harvested from our oldest block of Chenin Blanc, on the estate. Rich tropical pear flavours, hints of quince and green pineapple and a zesty citrus finish.

Perfect as an aperitif or with fresh summery lunches or creamy pasta dishes.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol    rs : 2.8 g/l    pH : 3.57    ta : 6.1 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

2018 - 3.5 stars in Platter's Wine Guide 2019

Chrysanthemoides monilifera is a fast growing shrub with bright yellow daisies in autumn and winter followed by edible berries. They love well-drained soils on hills and mountains, rich in fynbos. This indigenous plant is very popular with birds and bees which makes it a great home for the Cape Dwarf Chameleon.

### 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-facing 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 hannelled 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: 23-38 years old

**about the harvest:** The grapes were harvested between 6th February and 20th February 2020 at an average of 22.6° B.

**in the cellar :** The wine was tank-fermented using predominantly Vin7 and Vin13 yeast to accentuate the fruit and flavours typical of these varieties. Selected tanks received extended lees contact to add richness to the blend.



## Jordan Wine Estate

Stellenbosch

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