

Jordan Chameleon Cabernet Sauvignon – Merlot 2018

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.

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

variety : Cabernet Sauvignon | 69% Cabernet Sauvignon; 21% Merlot; 10% Shiraz

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.1 g/l pH : 3.41 ta : 6.3 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-on. 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: 14 - 31 years.

about the harvest: The cabernet sauvignon was harvested at 23.3°B between 28th March and the 4th of April 2018. The merlot was harvested at 24°B between the 6th and the 23rd of March 2018.

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 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

Stellenbosch

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