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Jordan Chameleon Sauvignon Blanc - Chardonnay 2020

Its chameleon-like character adapts to any drinking experience, from summer sipping to Alfresco dining. Showcasing the broad fruit spectrum found in the Winelands, initial forward Cape green fig flavours follows through to a layered palate of ruby grapefruit and winter melon glacé.

Versatile white – with or without food. But perfect with a creamy pasta dish.

variety : Sauvignon Blanc | 64% Sauvignon Blanc, 36% Chardonnay
winery : Jordan Wine Estate
winemaker : Gary and Kathy Jordan with Sjaak Nelson
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.1 g/l **pH :** 3.37 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

The gardens and willow trees at Jordan are home to the Cape Dwarf Chamele-on. 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 optimize 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: Cool south- and east-facing vineyards, 220m above sea level.
Age of vines: 32 - 37 years

about the harvest: The sauvignon blanc was harvested between the 12th and 14th of February 2020. The chardonnay between the 7th February and 12th of March 2020.

in the cellar : The sauvignon blanc was tank fermented to retain its intense varie-tal character and blended with tank fermented chardonnay and chenin blanc that received extended lees contact, to create a full, fruity wine.

Jordan Wine Estate

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