

## Jordan Chameleon Cabernet Sauvignon – Merlot 2020

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 | 59% Cabernet Sauvignon, 31% Merlot, 6% Petit Verdot & 4% Cabernet Franc.

**winery** : Jordan Wine Estate

**winemaker** : Gary & Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : alc : 14 % vol   rs : 3.2 g/l   pH : 3.61   ta : 5.7 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fragrant   **wooded**

**pack** : Bottle   **size** : 0   **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: 15 - 33years.

**about the harvest:** The cabernet sauvignon was harvested at 23.6°B between 21st February and the 31st of March 2020. The merlot was harvested at 24.2°B between the 18th of February and the 18th of March 2020.

**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 malolactic 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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[www.jordanwines.com](http://www.jordanwines.com)