

Jordan Chameleon Sauvignon Blanc - Chardonnay 2022

The Cape Olive tree provides evergreen shelter to many chameleons. This blend displays the chameleon like changing characteristics of a zesty Sauvignon Blanc balanced by intense citrusy Chardonnay. Extended lees contact adds a creamy richness to the long tropical fruit finish.

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

variety : Sauvignon Blanc | 65% Sauvignon Blanc, 26% Chardonnay, 9% Chenin Blanc

winery : Jordan Wine Estate

winemaker : Gary and Kathy Jordan with Sjaak Nelson

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.84 g/l pH : 3.30 ta : 5.83 g/l

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

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 : 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 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 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

34 - 39 years.

about the harvest: The chardonnay was harvested between the 9th February and 3rd of March 2021. The Sauvignon Blanc between the 11th February and 21st of February

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



Jordan Wine Estate

Stellenbosch

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