

## Jordan Chameleon Chenin Blanc 2022

The yellow daisies of the *Chrysanthemoides monilifera* shrub is a perfect camouflage for the chameleon. This pure, expressive Chenin Blanc, with concentrated flavours and minerality from old vines, shape this fresh, zesty wine with yellow citrus flavours and a rich, tropical 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 : 14 % vol    rs : 1.3 g/l    pH : 3.21    ta : 6.0 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Screwcap

**ageing :** 25-40 years old.

*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 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 wine

**about the harvest:** The grapes were harvested between 11th February and 28th February 2022 at an average of 22.8° 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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