

## Jordan Chameleon Chenin Blanc 2023

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** : 13 % vol **rs** : 2.3 g/l **pH** : 3.48 **ta** : 6.0 g/l

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

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : 26-41 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 2nd and 17th of February 2023 at an average of 21.9° 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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