

## Jordan Chameleon Cabernet Sauvignon – Merlot 2023

Plush textured merlot fills the framework 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 | 50% Cabernet Sauvignon, 40% Merlot, 10% Syrah

**winery :** Jordan Wine Estate

**winemaker :** Gary & Kathy Jordan

**wine of origin :** Stellenbosch

**analysis :** alc : 13 % vol   rs : 2.2 g/l   pH : 3.54   ta : 5.7 g/l

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

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

The gardens and willow trees at Jordan are home to the Cape Dwarf Chameleon-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 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.

Soil: Decomposed granite and loam.

Aspect: North and east-facing vineyards.

Age of vines: 19-36 years.

Appellation: Wine of Origin Stellenbosch.

**in the cellar :** Fermented in overhead retort-shaped, stainless steel fermentors. 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 malo-lactic fermentation in the barrel. The various portions of the blend spent 17 months in 225 litre French oak barrels (mostly Nevers and Alliers).



## Jordan Wine Estate

Stellenbosch

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