

## Jordan Chameleon Sauvignon Blanc 2025

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This vivacious style of Sauvignon Blanc highlights the pristine tropical fruit and piquancy of the grape grown in exceptional Stellenbosch terroir.

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**variety** : Sauvignon Blanc | 100%

**winery** : Jordan Wine Estate

**winemaker** : Gary & Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14 % vol **rs** : 2.9 g/l **pH** : 3.33 **ta** : 5.8 g/l

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

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

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**in the vineyard** : APPELLATION: Wine of Origin Stellenbosch.

SOIL: Decomposed granite and loam.

ASPECT: East-and south-facing hillside slopes, 220 – 380m above sea level.

AGE OF VINES: 42 years

**about the harvest**: Grapes were harvested at different ripeness levels to add fruit complexity to the wine, and vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours. By retaining the outer leaf layer and removing leaves in the centre of the canopy to form a tunnel-like effect promoting good air-flow, grapes were unaffected by botrytis and higher pyrazine levels associated with much cooler vintages could be obtained.

**in the cellar** : The grapes were destemmed before receiving approximately 6 hours skin contact. After gentle pressing in a pneumatic “tank” press, the juice was cold settled for 2 days before being racked and inoculated with selected yeasts. The wine spends 6 months on lees before blending and bottling. All the vineyard blocks were kept separate and fermentation took place between 12-16°C



### Jordan Wine Estate

Stellenbosch

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