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Jordan Chameleon Syrah 2024

Feature a Chameleon perched on a rich, deep red Cape Everlasting, this Syrah displays generous aromatics and flavours of ripe, spiced plum and mulberry. An approachable fruit driven style with good structure obtained from barrel maturation to complement flavourful Mediterranean cuisine.

Perfect with Italian food; pizza, pasta or enjoy on its own!

variety : Shiraz | 100% Shiraz
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.7 g/l **pH :** 3.54 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full
pack : 0 **size :** 750ml **closure :** Screwcap

The gardens at Jordan are home to many Cape Dwarf Chameleons, inspiring the name for this intriguing range of wines produced from classic varieties. In African folklore, the Chameleon is believed to have magical powers.

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 mari-time 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 peri-ods. This adds a unique characteristic to Jordan wines.

APPELLATION: Wine of Origin Stellenbosch
SOIL: Decomposed granite and loam
ASPECT: West-facing vineyards
AGE OF VINES: 17 -34 years

about the harvest: Grapes harvested between the 22nd of February and the 7th of March 2024 at 22.1° B.

in the cellar : The wine was matured for 10 months in a combination of 3rd and older French oak barriques (228L).

Jordan Wine Estate

Stellenbosch
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