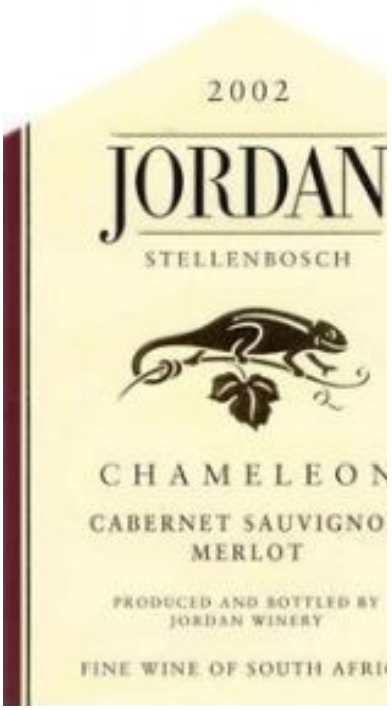
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Jordan Chameleon Red 2002

Rich plummy Merlot compliments the minty, blackcurrant flavours of Cabernet Sauvignon. Mulberry fruit of Cabernet Franc, peppered with spice, adds complexity to the blend.
The gardens and willow trees at Jordan are home to the Cape Dwarf Chameleon. Chameleon is a wonderfully apt name, expressing the changing flavours of the component varieties of this fruit-driven blend.



variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 46% Merlot, 7% Cabernet Franc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.3 g/l **pH :** 3.44 **ta :** 6.35 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle

Veritas 2003 - Bronze

in the vineyard : The Cabernet Sauvignon and Merlot grapes were selected from north and east-facing vineyards situated on decomposed granite and loamy soils. The Cabernet Franc grapes were selected from west-facing vineyards and deep clay-loam soils.

about the harvest: The Cabernet Sauvignon was harvested from 14 year old vineyards at 24.5 - 25.7Â° B between 25th February and 7th March 2002, and the Merlot was harvested at 23.9Â° B - 25.2Â° B between the 22nd and 26th February 2002. The Cabernet Franc was harvested on the 6th March 2002 at 23.9Â° B.

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, Merlot and Cabernet Franc all underwent malo-lactic fermentation in the barrel.
The various portions of the blend spent 14 months in 225 litre French oak barrels (mostly Nevers and Alliers).

Jordan Wine Estate

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