

Jordan Chameleon White 1994

The unusual name "Chameleon" comes firstly from the fact that the gardens and trees on the farm are populated with a large number of Cape Dwarf Chameleons.

Secondly, as Chameleon Blanc is a blend of Chardonnay and Sauvignon Blanc, it has the ability to change continuously in the glass, sometimes showing gooseberry/fig and grassy Sauvignon Blanc characteristics, and at other times appearing to be more citrus/melon-like, a typical Chardonnay character.

variety : Sauvignon Blanc | 53% Sauvignon Blanc, 47% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.08 % vol pH : 3.31 ta : 6.4 g/l

pack : Bottle

in the vineyard : The Sauvignon Blanc grapes and the Chardonnay grapes were selected from 11 year old and 6 year old vineyards respectively.

about the harvest: Chardonnay harvested on 7 February 1994. Sauvignon Blanc grapes harvested on 1 February 1994.

in the cellar : Sauvignon Blanc was tank-fermented to retain the intense varietal character and blended with Chardonnay that had received extended lees contact to create a fruity wine with a creamy dry finish.

A percentage of the Sauvignon Blanc and Chardonnay was blended before barrel-fermentation and matured "sur lie" for 4 months before finally being blended with the unwooded portion to add spice and complexity to the blend.



Jordan Wine Estate

Stellenbosch

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