

## Jordan Chameleon White 1995

The origin of the unusual name "Chameleon" is twofold: not only is the garden home to so many Cape Dwarf Chameleons, but the wine also shows the changing characteristics of both grassy Sauvignon Blanc and citrusy Chardonnay.

**variety** : Chardonnay | 60% Chardonnay, 40% Sauvignon Blanc

**winery** : Jordan Wine Estate

**winemaker** : Gary & Kathy Jordan

**wine of origin** : Stellenbosch

**analysis** : alc : 12.84 % vol   rs : 2.8 g/l   pH : 3.3   ta : 6.3 g/l

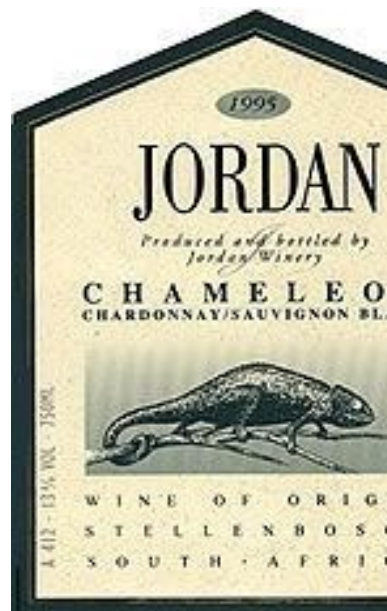
**pack** : Bottle

**in the vineyard** : The Chardonnay and Sauvignon Blanc grapes were selected from 8 and 13 year old vineyards respectively.

**about the harvest**: Chardonnay harvested between 9 - 24 February 1996. Sauvignon Blanc harvested on 14 February 1996.

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

Three percent of the Chardonnay was barrel-fermented to add a spicy complexity to the blend.



### Jordan Wine Estate

Stellenbosch

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[www.jordanwines.com](http://www.jordanwines.com)