

Jordan Chameleon White 1996

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

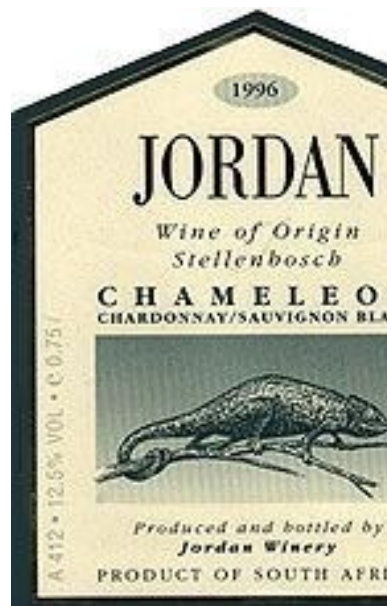
pack : Bottle

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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