

Jordan Chameleon Red 1993

An approachable, medium-bodied wine with rich berry and minty flavours. Well-integrated oak adds a complexity to the blend.

Drinking well now but will benefit from further bottle maturation.

variety : Merlot | 90% Merlot, 10% Cabernet Sauvignon

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 12.86 % vol pH : 3.48 ta : 6.5 g/l

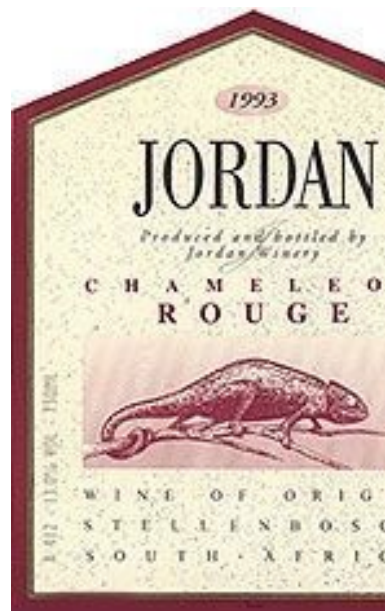
pack : Bottle

in the vineyard : The Merlot and Cabernet Sauvignon grapes were selected from 7 year old "new-clone" vineyards, situated on decomposed granite and loamy soils.

about the harvest: The Merlot was hand-harvested on 3 and 4 March 1993 and Cabernet Sauvignon portion harvested on 17 March 1993.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs done twice daily during fermentation. Extended maceration on the skins after fermentation for the Cabernet Sauvignon portion of the blend. The use of gravity and gentle pressing ensures full-flavoured wines with soft, balanced tannins. Malo-lactic fermentation completed in the tank.

Various barrel lots were blended after the wine had spent between 5 - 8 months in new and second fill 225 litre French oak barrels. The small percentage of Cabernet Sauvignon spent 14 months in new barrels.



Jordan Wine Estate

Stellenbosch

+27.218813441

www.jordanwines.com