

Jordan Chameleon Red 1994

The plummy flavours of Merlot and the toastiness of French oak add complexity to the minty berry flavours of the Cabernet Sauvignon.
Drinking well now but will benefit from further maturation.

variety : Cabernet Sauvignon | 86% Cabernet Sauvignon, 14% Merlot

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 12.6 % vol pH : 3.7 ta : 5.4 g/l

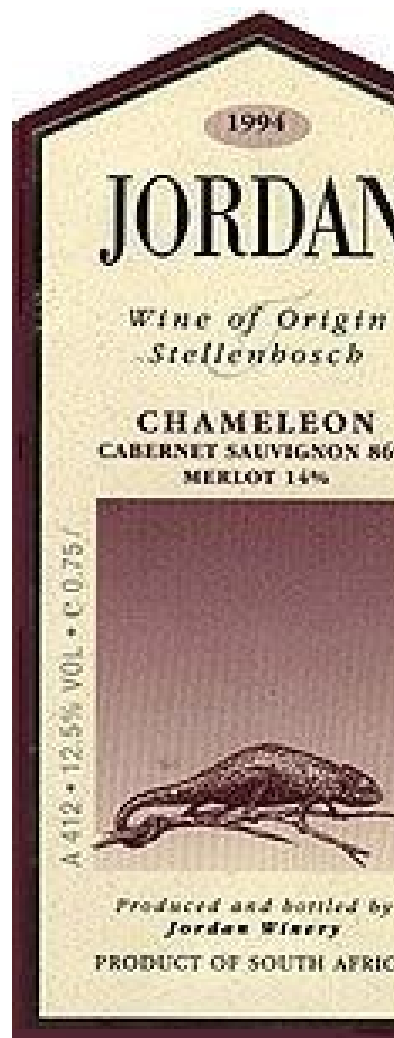
pack : Bottle

in the vineyard : The Cabernet Sauvignon and Merlot grapes were hand-harvested from north and east-facing "new-clone" vineyards, situated on decomposed granite and loamy soils.

about the harvest: The Cabernet Sauvignon was harvested from 7 year old vineyards on 11 and 22 February 1994 and the Merlot was harvested on 15 February 1994.

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

The Cabernet Sauvignon portion spent 10 months in new and second fill 225 litre French oak barrels (mostly Nevers and Alliers). The Merlot portion remained unwooded to retain the plummy fruit flavours of the variety.



Jordan Wine Estate

Stellenbosch

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