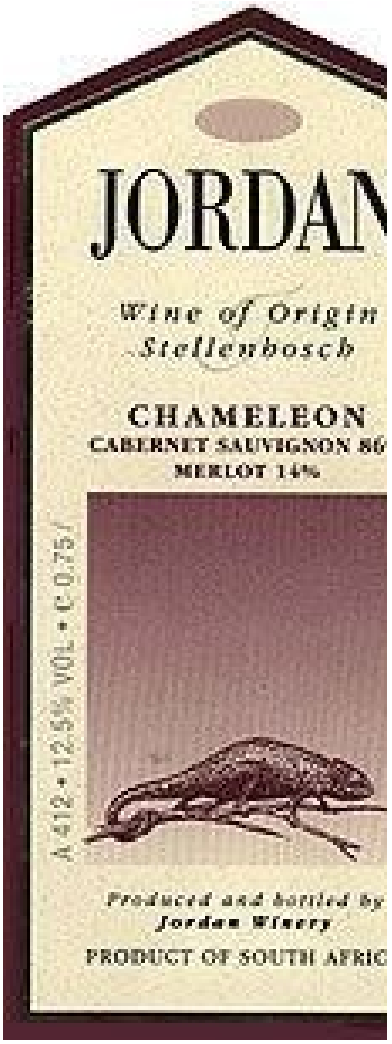
wine.co.za
easiest way to buy wine

Jordan Chameleon Red 1995

A blend of 60% Cabernet Sauvignon and 40% Merlot. The Merlot portion adds a ripe cherry character to the minty berry flavours of the Cabernet Sauvignon. This is balanced by the rich toastiness of French oak.



variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 12.87 % vol **rs :** 2.1 g/l **pH :** 3.69 **ta :** 5.3 g/l
pack : Bottle

ageing : Drinking well now but will benefit from 4 - 5 years maturation.

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

about the harvest: The Cabernet Sauvignon was harvested from 8 year old vineyards at 22.6 - 23.5Â°B between 27 February and 3 March 1995 and the Merlot was harvested at 21.8 - 22.3Â°B on 17 February 1995.

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 225 litre French oak barrels (mostly Nevers and Alliers). Half of the Merlot spent 6 months in French oak with the other half remaining unwooded to retain the plummy fruit flavours of the varietal.

Jordan Wine Estate

Stellenbosch
021 881 3441
www.jordanwines.com