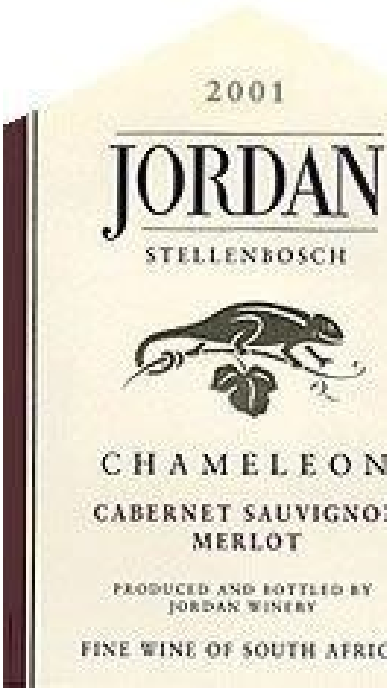
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Jordan Chameleon Red 2001

Rich plummy Merlot compliments the minty, blackcurrant flavours of Cabernet Sauvignon. Mulberry fruit of Cabernet Franc, peppered with spice, adds complexity to the blend.



variety : Cabernet Sauvignon | 42% Cabernet Sauvignon, 39% Merlot, 19% Cabernet Franc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 1.9 g/l **pH :** 3.46 **ta :** 6.2 g/l
pack : Bottle

in the vineyard : The Cabernet Sauvignon and Merlot grapes were selected from north and east-facing vineyards situated on decomposed granite and loamy soils. The Cabernet Franc grapes were selected from west-facing vineyards and deep clay-loam soils.

about the harvest: The Cabernet Sauvignon was harvested from 13 year old vineyards at 23.5 - 25.6Â°B between 16th February and 9th March 2001, and the Merlot was harvested at 24.4Â°B on the 27th February 2001. The Cabernet Franc was harvested on the 5th March 2001 at 25.7Â°B.

in the cellar : Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done twice daily during fermentation. The Cabernet Sauvignon received extended maceration on the skins after fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins.
The Merlot underwent malolactic fermentation in the barrel. The various portions of the blend spent 14 months in 225 litre French oak barrels (mostly Nevers and Alliers).

Jordan Wine Estate

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