

Jordan Chameleon White 2000

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 : Sauvignon Blanc | 55% Sauvignon Blanc, 45% Chardonnay

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

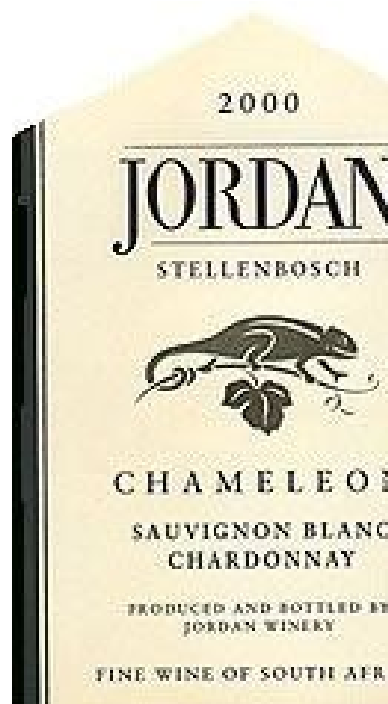
analysis : alc : 13.4 % vol rs : 3.5 g/l pH : 3.3 ta : 5.7 g/l

pack : Bottle

in the vineyard : The Chardonnay and Sauvignon Blanc grapes were selected from vineyards between 12 and 17 years in age.

about the harvest: The Sauvignon Blanc was harvested between 27 January and 14 February 2000. Chardonnay harvested between 10 and 15 February 2000.

in the cellar : The Sauvignon Blanc was tank-fermented to retain the intense varietal character, and blended with tank-fermented Chardonnay that had received extended lees contact to create a fruity wine with a creamy finish.



Jordan Wine Estate

Stellenbosch

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