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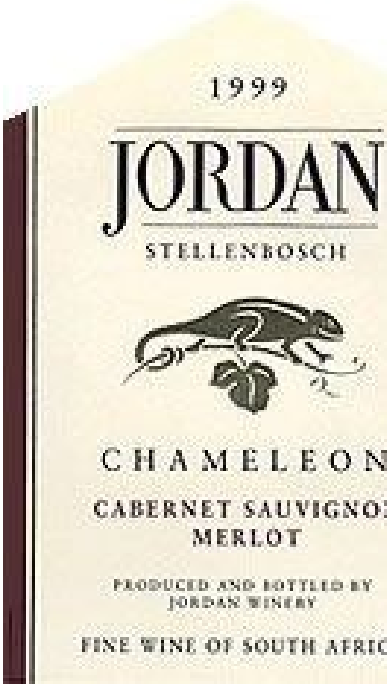
Jordan Chameleon Red 1999

The Merlot portion adds a ripe cherry character to the minty berry flavours of the Cabernet Sauvignon. The Cabernet Franc adds a spiciness to the blend which is balanced by the rich toastiness of French oak.



variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 34% Merlot, 15% Cabernet Franc
winery : Jordan Wine Estate
winemaker : Gary & Kathy Jordan
wine of origin : Stellenbosch
analysis : **alc :** 13.6 % vol **rs :** 2.5 g/l **pH :** 3.7 **ta :** 5.6 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 selected from north and east-facing vineyards situated on decomposed granite and loamy soils. The Cabernet Franc grapes were selected from west-facing vineyards on deep clay-loam soils.

about the harvest: The Cabernet Sauvignon was harvested from 11 year old vineyards at 23.0 - 24.8Â°B between 20 February and 12 March 1999, and the Merlot was harvested at 24Â°B between 29 February and 9 March 1999. The Cabernet Franc was harvested on 5 March 1999 at 24.5Â°B.

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.
The Merlot underwent malolactic fermentation in the barrel. The Cabernet Franc spent 7 months in 225 litre French oak barrels, the Merlot 14 months and the Cabernet Sauvignon 14 months.

Jordan Wine Estate

Stellenbosch
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