

Jordan Chameleon Red 1998

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 | 61% Cabernet Sauvignon, 20% Merlot, 19% 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

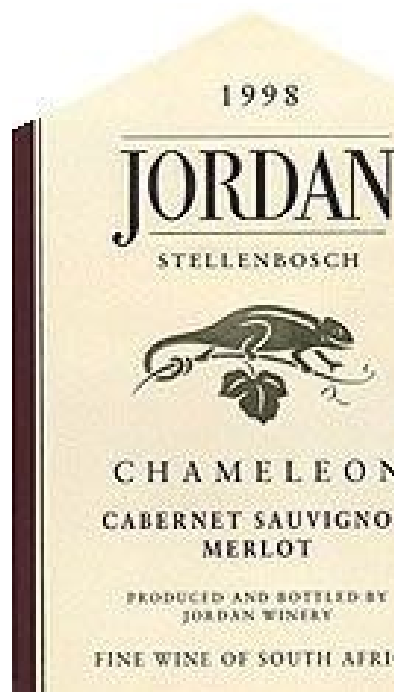
ageing : Drinking well now but will benefit from 4 - 5 years maturation.

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 10 year old vineyards at 23.0 - 24.8Å°B between 14 and 25 March 1998, and the Merlot was harvested at 24Å°B between 18 and 25 February 1998. The Cabernet Franc was harvested on 24 March 1998 at 24.5Å°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 - 8 months in 225 litre French oak barrels, the Merlot 12 - 18 months and the Cabernet Sauvignon 19 months.



Jordan Wine Estate

Stellenbosch

021 881 3441

www.jordanwines.com