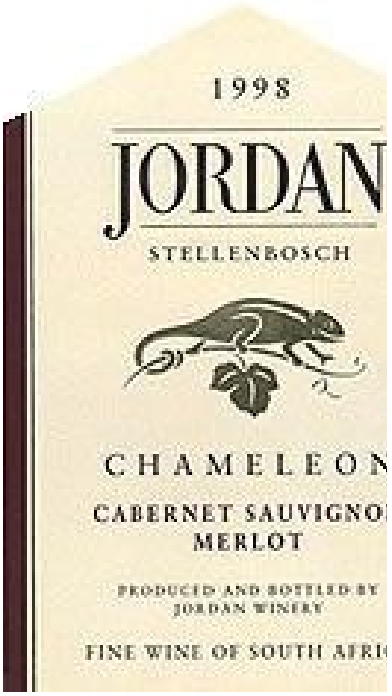
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Jordan Chameleon Red 1998

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

Jordan Wine Estate

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