

Jordan Chameleon White 1998

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 : Chardonnay | 72% Chardonnay, 28% Sauvignon Blanc

winery : Jordan Wine Estate

winemaker : Gary & Kathy Jordan

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.3 ta : 5.9 g/l

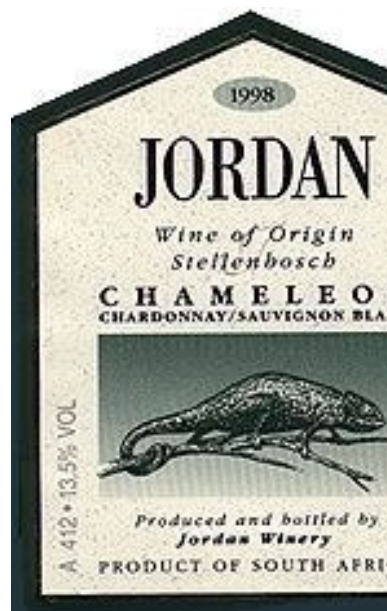
pack : Bottle

in the vineyard : The Chardonnay and Sauvignon Blanc grapes were selected from vineyards between 10 - 15 years in age.

about the harvest: The Chardonnay was harvested between 31 January and 18 February 1998. Sauvignon Blanc harvested between 28 January and 11 February 1998.

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.

A small percentage of the Chardonnay was barrel-fermented to add a spicy complexity to the blend.



Jordan Wine Estate

Stellenbosch

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