



THE WINES OF
JORDAN
STELLENBOSCH



Chameleon Rose 2008

BACKGROUND

The gardens and willow trees at Jordan are home to the Cape Dwarf Chameleon. Chameleon is a wonderfully apt name, expressing the changing flavours of the component varieties of these fruit-driven blends.

LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all the qualities of a well-orientated compass. Varying elevations and aspects allows us to grow a selection of classic varieties to specific sites that optimise this expression through their location. The cooler south- and east-facing aspects, unique in Stellenbosch, hosts the more sensitive and aromatic white-skinned grape varieties.

Stellenbosch Kloof enjoys a cooler Mediterranean climate with maritime influences from False Bay, 14km to the south, and a refreshing breeze channelled from the West Coast's Benguela current 24km to the north-west. These two breezes culminate at the top end of the ravine and bring in early morning mists, especially from False Bay. Consequently, temperatures in our meso-climate can be measured at least 3° Celsius cooler than inland Stellenbosch during ripening periods. This adds a unique characteristic to Jordan wines.

APPELLATION

Wine of Origin Stellenbosch.

SOIL

Decomposed granite and loam.

ASPECT

Cool south- and east-facing vineyards, 220m above sea level.

AGE OF VINES

8 - 10 years.

BLEND

32% Merlot, 55% Syrah & 13% Cabernet Sauvignon

ANALYSIS

Alc: 13%

Total Acid: 5.9g/l

pH: 3.12

Residual Sugar: 3.6g/l

TASTING NOTES

A dry classic French “blanc de noir” style made from a free-run juice blend of shiraz and merlot. Extended pre-fermentation skin contact gives the wine its brilliant cherry pink hue. Harvested earlier to retain fresher acids and treated very reductively in the cellar, this helps to capture the primary fruit flavours of strawberry coulis & dried cranberries with delicate spiciness. Excellent with flash-fried prawns and red-chilli vinaigrette.

HARVESTING

The Merlot was harvested on the 20th of February, Syrah on the 4th of March and the Cabernet on the 11th of March 2008

WINEMAKING & MATURATION

The grapes were destemmed and crushed where after they macerated on the skins for between 1 – 3 hours before being pressed. After settling for 2 days, the wine was racked and inoculated with local white wine yeasts.

FOOD SUGGESTION

Excellent with flash-fried prawns and red-chilli vinaigrette.