



THE WINES OF  
**JORDAN**  
STELLENBOSCH



Chameleon Rose 2014

#### 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

10 - 12 years.

#### BLEND

50% Merlot and 50% Syrah

#### ANALYSIS

**Alc:** 13%

**Total Acid:** 5.4g/l

**pH:** 3.24

**Residual Sugar:** 4.5g/l

#### TASTING NOTES

French oak adds style and class to this magical grape. A contemporary and deliciously mouth-filling experience of white pear, quince and green pineapple interlaced with a spicy complexity.

#### HARVESTING

The Merlot was harvested on the 25th of February 2014 and the Syrah on the 26th of February 2014.

#### 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.