



Chameleon Cabernet Sauvignon - Merlot 1998



THE WINES OF  
**JORDAN**  
STELLENBOSCH



#### 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

North and east-facing vineyards.

#### AGE OF VINES

11 years

#### BLEND

61% Cabernet Sauvignon, 20% Merlot, 19% Cabernet Franc.

#### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 5.6g/l

**pH:** 3.7

**Residual Sugar:** 2.5g/l

#### TASTING NOTES

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.

#### HARVESTING

The Cabernet Sauvignon was harvested from 11 year old vineyards at 23.0° - 24.8° Balling between 14 and 25 March 1998, and the Merlot was harvested at 24° Balling between 18 and 25 February 1998. The Cabernet Franc was harvested on 24 March 1998 at 24.5° Balling.

#### WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermentors. Pump-overs were done three times daily during fermentation. The use of gravity and gentle pressing ensure full-flavoured wines with soft, balanced tannins. The cabernet sauvignon and merlot underwent malo-lactic fermentation in the barrel. (The Cabernet Franc spent 7-8 months in the barrel, the Merlot 12-18 months and the Cabernet Sauvignon 19 months, respectively.)