







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

LOCATION & CLIMATE

The distinct ravine which embodies Stellenbosch Kloof harnesses all sensitive and aromatic white-skinned grape varieties.

ods. This adds a unique characteristic to Jordan wines.

Wine of Origin Stellenbosch.

North and east-facing vineyards.



the component varieties of these fruit-driven blends.

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

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 peri-

APPELLATION

SOIL

Decomposed granite and loam.

ASPECT

AGE OF VINES

13 years

BLEND

49% Cabernet Sauvignon, 38% Merlot, 13% Cabernet Franc.

ANALYSIS

Alc: 14.5%

Total Acid: 5.8g/l

pH: 3.56

Residual Sugar: 2.4g/l

TASTING NOTES

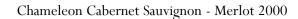
The Merlot portion adds a ripe cherry character to the minty berry flavours of the Cabernet Sauvignon. The Cabernet Franc adds a spiciness to the blend which is balanced by the rich toastiness of French oak.

HARVESTING

The Cabernet Sauvignon was harvested from 13 year old vineyards at 24.1° - 24.8°B between the 19th and 25th February 2000, and the Merlot was harvested at 24°B on the 21st February 2000. The Cabernet Franc was harvested on 28th February 2000 at 25.2° B.

WINEMAKING & MATURATION

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 Merlot underwent malo-lactic fermentation in the barrel. The various portions of the blend spent 14 months in 225 litre French oak barrels (mostly Nevers and Alliers).



CHAMELEON CABERNET SAUVIGNON

MERLOT

PRODUCED AND BOTTLED BY JORDAN WINERY

FINE WINE OF SOUTH AFRICA