



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

13 years

#### BLEND

47% Cabernet Sauvignon, 46% Merlot and 7% Cabernet Franc.

#### ANALYSIS

**Alc:** 14.5%

**Total Acid:** 6.35g/l

**pH:** 3.44

**Residual Sugar:** 2.3g/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 14 year old vineyards at 24.5° - 25.7°B between the 25<sup>th</sup> February and 7<sup>th</sup> March 2002, and the Merlot was harvested at 23.9°B - 25.2°B between the 22<sup>nd</sup> and the 26<sup>th</sup> February 2002. The Cabernet Franc was harvested on 6<sup>th</sup> March 2002 at 23.9° 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 2002