



Chameleon Cabernet Sauvignon - Merlot 2007



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

15-21 years

#### BLEND

46 % Cabernet Sauvignon, 40% Merlot and 14% Shiraz

#### ANALYSIS

**Alc:** 14%

**Total Acid:** 6.1g/l

**pH:** 3.42

**Residual Sugar:** 1.9g/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 at 23.8°B – 24.2°B between 28<sup>th</sup> February and 7<sup>th</sup> March 2007. The Merlot was harvested at 22.3°B on 9<sup>th</sup> March 2007. The Shiraz was harvested at 23.8°B on 12<sup>th</sup> March 2007.

#### 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).