



Chameleon Cabernet Sauvignon - Merlot 2010



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

17-23 years

#### BLEND

60% Cabernet Sauvignon, 34 % Merlot and 6% Shiraz

#### ANALYSIS

**Alc:** 14%

**Total Acid:** 5.8g/l

**pH:** 3.62

**Residual Sugar:** 3.3g/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 at an average of 23.5°B between 3<sup>rd</sup> and 26<sup>th</sup> March 2009. The Merlot was harvested at an average of 24°B between 27<sup>th</sup> February and 3<sup>rd</sup> March 2009. The Shiraz was harvested at an average of 23°B between 7<sup>th</sup> and 17<sup>th</sup> March 2009

#### 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 16-18 months in 225 litre French oak barrels (mostly Nevers and Alliers).