



Chameleon No Added Sulphur Blend 2016



THE WINES OF
JORDAN
STELLENBOSCH



BACKGROUND

Our beautiful Cape Dwarf Chameleon is perched on a “Proteaceae Leucadendron” is also known as “safari sunset” and blooms from May through to December. It is commonly found on the slopes of Table Mountain. This beautiful Protea species is the perfect habitat for insects, bugs, bees and of course, Cape Dwarf Chameleons. No Sulphites were added in making this juicy blend for immediate enjoyment.

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-west facing vineyards

AGE OF VINES

18 years

BLEND

Cabernet Franc 41%, Cabernet Sauvignon 29.5%, Merlot 29.5%

ANALYSIS

Alc: 14%

Total Acid: 5.71g/l

pH: 3.60

Residual Sugar: 1.69g/l

Total SO2: 2mg/l | **Free SO2:** 5mg/l

TASTING NOTES

High quality toasted wooden staves adds tannin and structure which complements the sweet berry and dark chocolate notes of the blend. No sulphur was added during the production process.

HARVESTING

The Cabernet Franc was harvested on the 7th of March 2016

The Cabernet Sauvignon was harvested on the 3rd of March 2016

The Merlot was harvested between 12th - 15th of February 2016

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 wine was not aged in barrel as this is a micro-oxidative process, so to protect the wine from oxidation it was aged on its lees on oak staves for 10 months before bottling. No sulphur was added during the course of vinification.