



Chameleon Cabernet Sauvignon - Merlot 2016



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

12 - 26 years

THE WINES OF JORDAN STELLENBOSCH



BLEND

58% Cabernet Sauvignon, 29% Merlot and 13% Shiraz

ANALYSIS

Alc: 14%

Total Acid: 5.8g/l

pH: 3.51

Residual Sugar: 1.6g/l

TASTING NOTES

Often coined the “Baby Cobblers Hill” for its reminiscence to the estate’s flagship red blend. Plush textured merlot fills the framework provided by the cabernet, leading to approachable flavours of sun-ripened plum & dark-skinned spring berries with a top-note of herbal dried mint.

HARVESTING

The cabernet sauvignon was harvested at 24.3°B between 13th of February and 22nd of March 2016 . The merlot was harvested at 23.9°B between the 10th and 23rd of February. The syrah was harvested at the end 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 cabernet sauvignon and merlot underwent malo-lactic fermentation in the barrel. The various portions of the blend spent 16 months in 225 litre French oak barrels (mostly Nevers and Alliers).

FOOD SUGGESTION

Dishes associated with Alfresco dining, especially southern Italian-style cured pork, goats cheese and olive tart.