

THE WINES OF  
**JORDAN**  
STELLENBOSCH



## Chameleon Chenin Blanc 2020

### BACKGROUND

*Chrysanthemoides monilifera* is a fast growing shrub with bright yellow daisies in autumn and winter followed by edible berries. They love well-drained soils on hills and mountains, rich in fynbos. This indigenous plant is very popular with birds and bees which makes it a great home for the Cape Dwarf Chameleon.

### 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

Cool south - and east-facing vineyards, 220m above sea level.

### AGE OF VINES

23-38 years old.

### BLEND

100% Chenin Blanc

### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 6.1g/l

**pH:** 3.57

**Residual Sugar:** 2.8g/l

### TASTING NOTES

A fresh and fruity Chenin Blanc, harvested from our oldest block of Chenin Blanc, on the estate. Rich tropical pear flavours, hints of quince and green pineapple and a zesty citrus finish.

### HARVESTING

The grapes were harvested between 6th February and 20th February 2020 at an average of 22.6° B.

### WINEMAKING & MATURATION

The wine was tank-fermented using predominantly Vin7 and Vin13 yeast to accentuate the fruit and flavours typical of these varieties. Selected tanks received extended lees contact to add richness to the blend.

### ACCOLADES

2018 - 3.5 stars in Platter's Wine Guide 2019

### FOOD SUGGESTION

Perfect as an aperitif or with fresh summery lunches or creamy pasta dishes.