



THE WINES OF
JORDAN
STELLENBOSCH



Chameleon Chenin Blanc 2017

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

20-35 years old.

BLEND

100% Chenin Blanc

ANALYSIS

Alc: 13.5%

Total Acid: 6.1g/l

pH: 3.25

Residual Sugar: 2.2g/l

TASTING NOTES

A fresh and fruity Chenin Blanc with rich tropical pear flavours and a zesty citrus finish.

HARVESTING

The grapes were harvested late in February of 2017.

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.

FOOD SUGGESTION

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