

THE WINES OF  
**JORDAN**  
STELLENBOSCH



## Chameleon No Added Sulphur Merlot 2019

### BACKGROUND

*Natural winemaking is easier to master when working with healthy grapes and our quirky Chameleon is proof that getting back to nature can be fun. No sulphites were added in making this juicy Merlot 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

West-facing vineyards.

### AGE OF VINES

19 years.

### BLEND

100% Merlot.

### ANALYSIS

**Alc:** 14%

**Total Acid:** 6.3g/l

**pH:** 3.40

**Residual Sugar:** 2.1g/l

**Total SO<sub>2</sub>:** 3mg/l

**Free SO<sub>2</sub>:** 3mg/l

### TASTING NOTES

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

### HARVESTING

The Merlot was harvested on the 21st of February and the 15th of March 2019 between 22.8 – 24.7°B.

### WINEMAKING & MATURATION

Fermented in overhead retort-shaped, stainless steel fermenters. 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.

### FOOD SUGGESTION

Pair with rich casseroles, venison with roasted beetroot or slow roasted lamb shanks.