

THE WINES OF  
**JORDAN**  
STELLENBOSCH



Chameleon Sauvignon Blanc - Chardonnay 2019



**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**

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

**AGE OF VINES**

31 - 36 years.

**BLEND**

66% Sauvignon Blanc, 21% Chardonnay, 13% Chenin Blanc.

**ANALYSIS**

**Alc:** 13.5%

**Total Acid:** 5.9g/l

**pH:** 3.49

**Residual Sugar:** 2.3g/l

**TASTING NOTES**

Its chameleon-like character adapts to any drinking experience, from summer sipping to Alfresco dining. Showcasing the broad fruit spectrum found in the Winelands, initial forward Cape green fig flavours follows through to a layered palate of ruby grapefruit and winter melon glacé.

**HARVESTING**

The sauvignon blanc was harvested between the 5th and 13th of February 2019. The chardonnay between the 4th February and 27th of March 2019. The chenin blanc was harvested on the 20th of February 2019.

**WINEMAKING & MATURATION**

The sauvignon blanc was tank fermented to retain its intense varietal character and blended with tank fermented chardonnay and chenin blanc that received extended lees contact, to create a full, fruity wine.

**FOOD SUGGESTION**

Versatile white – with or without food. But perfect with a creamy pasta dish.