

THE WINES OF
JORDAN
STELLENBOSCH



Chameleon Rosé 2022

BACKGROUND

The gardens at Jordan are home to many Cape Dwarf Chameleons, inspiring the name for this intriguing range of wines produced from classic varieties. In African folklore, the Chameleon is believed to have magical powers.

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

19 - 21 years.

BLEND

50% Syrah and 50% Merlot.

ANALYSIS

Alc: 13%

Total Acid: 5.5g/l

pH: 3.32

Residual Sugar: 1.8g/l

TASTING NOTES

Featuring a chameleon on a spray of pink *Watsonia borbonica* flowers, our rosé is a dry, classic style, fermented from free-run Shiraz and Merlot juice from vines grown especially for this style of wine. Creamy summer-berry, and crisp red plum flavours adds to the complexity.

HARVESTING

The Merlot & Syrah were harvested between the 1st and 3rd of March 2022 at 21.5 balling.

WINEMAKING & MATURATION

After being harvested in the cool early mornings these grapes were destemmed and crushed where after they were cold macerated on the skins for between 3-5 hours before being pressed. After settling for 2 days, the wine was racked and inoculated with local white wine yeasts. Cold fermentation is done to preserve delicate flavours and aromas.

FOOD SUGGESTION

Excellent with flash-fried prawns and red-chilli vinaigrette.