

THE WINES OF  
**JORDAN**  
STELLENBOSCH



## Chameleon Sauvignon Blanc 2023

### 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.*

*Our regenerative future includes understanding the sensitive habitat of the Cape Dwarf Chameleon. The water-wise and resilient spekboom has become a symbol of our efforts to combat climate change and air pollution.*

### 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

Glenrosa and Hutton.

### ASPECT

East-and south-facing hillside slopes, 220 - 380m above sea level.

### AGE OF VINES

40 years old.

### BLEND

100% Sauvignon Blanc.

### ANALYSIS

**Alc:** 13.5%

**Total Acid:** 6g/l

**pH:** 3.33

**Residual Sugar:** 1.8g/l

### TASTING NOTES

This vivacious style of Sauvignon Blanc highlights the pristine tropical fruit and piquancy of the grape grown in exceptional Stellenbosch terroir.

### HARVESTING

Grapes were harvested at different ripeness levels to add fruit complexity to the wine, and vertical hedge trellising and innovative canopy management techniques were used to enhance the intense flavours. By retaining the outer leaf layer and removing leaves in the centre of the canopy to form a tunnel-like effect promoting good air-flow, grapes were unaffected by botrytis and higher pyrazine levels associated with much cooler vintages could be obtained.

### WINEMAKING & MATURATION

The grapes were destemmed before receiving approximately 6 hours skin contact. After gentle pressing in a pneumatic "tank" press, the juice was cold settled for 2 days before being racked and inoculated with selected yeasts. The wine spends 6 months on lees before blending and bottling. All the vineyard blocks were kept separate and fermentation took place between 12-16°C.