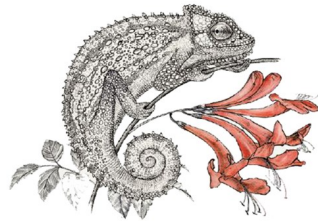


THE WINES OF  
**JORDAN**  
STELLENBOSCH



## Chameleon Cabernet Sauvignon - Merlot 2022

### 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

North and east-facing vineyards.

### AGE OF VINES

17 - 35 years

### BLEND

48% Cabernet Sauvignon, 42% Merlot, 10% Syrah

### ANALYSIS

**Alc:** 14%

**Total Acid:** 5.7 g/l

**pH:** 3.66

**Residual Sugar:** 2.2 g/l

### TASTING NOTES

Plush textured Merlot fills the framework provided by the Cabernet Sauvignon, leading to approachable flavours of sun-ripened plum & dark-skinned spring berries with a top-note of herbal dried mint.

### HARVESTING

The grapes were harvested in early April 2022 at optimal ripeness at an average sugar of 23.4°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 ensured full-flavoured wines with soft, balanced tannins. The Cabernet Sauvignon and Merlot underwent malolactic fermentation in oak barrel and the Syrah portion was tank fermented to lend the wine freshness. The various portions of the blend spent 17 months in 225 litre oak barrels, before being bottled.

### FOOD SUGGESTION

Dishes associated with Alfresco dining, especially southern Italian-style cured pork, goats cheese and olive tart.