



THE WINES OF  
**JORDAN**  
STELLENBOSCH



#### 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

9 - 14 years

#### BLEND

70% Chardonnay, 30% Sauvignon Blanc

#### ANALYSIS

**Alc:** 13%

**Total Acid:** 6.7g/l

**pH:** 3.4

**Residual Sugar:** 2.5g/l

#### TASTING NOTES

A blend of 70% Chardonnay and 30% Sauvignon Blanc. The origin of the unusual name "Chameleon" is twofold: not only are these vineyards home to so many Cape Dwarf Chameleons, but the wine also shows the changing characteristics of both grassy Sauvignon Blanc and citrusy Chardonnay.

#### HARVESTING

The Chardonnay was harvested between 26 February and 13 March 1997. Sauvignon Blanc harvested between 26 February and 14 March 1997.

#### WINEMAKING & MATURATION

The Sauvignon Blanc was tank-fermented to retain the intense varietal character, and blended with tank-fermented Chardonnay that had received extended lees contact to create a fruity wine with a creamy finish. A small percentage of the Chardonnay was barrel-fermented to add a spicy complexity to the blend.

#### FOOD SUGGESTION

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