



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

10 - 15 years

BLEND

72% Chardonnay, 28% Sauvignon Blanc

ANALYSIS

Alc: 13.3%

Total Acid: 5.9g/l

pH: 3.3

Residual Sugar: 2.7g/l

TASTING NOTES

A blend of 72% Chardonnay and 28% 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 31 January and 18 February 1998. Sauvignon Blanc harvested between 28 January and 11 February 1998 .

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.