



***BRUCE JACK HERITAGE COLLECTION***

***BOER MAAK 'N PLAN***

***Region: BREEDEKLOOF, SOUTH AFRICA***

***Essentials: CHENIN BLANC 100% - 2018***

***Winemaking***

Hand picked in the early morning. The grapes were sorted, de-stemmed and crushed. Cold soaking and slow fermentation took place at 13-15 °C to enhance flavours and colour. Fermented in 3rd & 4th fill barrels for about three weeks with commercial as well as wild yeast. The wine was left on the thick lees for 6 months & matured in barrel for 8 months.

***Tasting note***

24 year-old vines, barrel fermentation and maturation produce distinctive notes of yellow apple alongside green melon and lime on the nose. This wine is beautifully structured on the palate, bursting with fresh yellow and white fruit flavours and a subtle yet distinctive finish.

***Food pairing***

Perfect with creamy chicken and seafood dishes

***Cellaring***

Can be enjoyed now or cellar at a cool temperature.

***ANALYSIS: Alc %: 13.5 pH: 3.37 T<sub>a</sub> g/L: 5.5 R<sub>s</sub> g/L: 2.1  
Certification: WIETA, SAWIS, IPW***

