



BRUCE JACK CHENIN BLANC

Region: WESTERN CAPE, SOUTH AFRICA

Essentials: CHENIN BLANC 100% - 2020

Winemaking

Healthy grapes received early in the day. Grapes were crushed, juice drained and skins pressed. After juice settled, clear juice is used to ferment. From there the wine is stabilized and filtered.

Tasting note

South Africa produces fantastic chenin blanc. This wine is typical of those examples produced in the Breedekloof. The older vineyards component was fermented in French barrels for depth and complexity. The wine shows exciting stone fruit aromas. The palate is a delicious medley of summer fruits and citrus.

Tasting note (short)

Peaches & cream with a kiss of vanilla

Food pairing

Go East – Indian, Thai, Malaysian and Vietnamese food go brilliantly with my Chenin and I love this broad palate of flavourful foods with this wine, especially when the protein is chicken or pork. Vegetarian curries are also a natural fit, as are soft cheeses like Brie or Camembert.

Serve with: Expectation

Cellaring:

Can be enjoyed now or over the next few years, or cellar at a cool temperature for 3 years.

ANALYSIS: Alc %: 13 pH: 3.36 Ta g/L: 5.8 Rs g/L: 1.9
Certification: WIETA, SAWIS, IPW