



BRUCE JACK PINOTAGE MALBEC

Region: WESTERN CAPE, SOUTH AFRICA

Essentials: PINOTAGE 70% MALBEC 30% - 2020



Winemaking

Grapes are harvested early in the day. They are then crushed, destemmed, and fermented on the skin. Open and closed pump overs are given for colour extract. From there the juice is fermented, blended, stabilized and filtered.

Tasting note

Many believe the best Pinotage in the world comes from the Breedekloof Valley. It is certainly one of the most awarded varieties from this area. We love the fresh, intense cherry and dark chocolate aromas. The juicy soft palate is framed by warming vanilla and touch of oak.

Tasting note (short)

Black cherry pie with a pinch of thyme

Food pairing

Go Roast – classic with roasted meats and vegetables topped with flavourful sauces such as teriyaki, plum sauce, and barbecue sauce. Thai spice and chili mixtures are also a natural partner. However, as an out-of-the-box pairing, Pinotage goes surprisingly well with sushi.

Serve with: Amazement

Cellaring

Can be enjoyed now or cellar at cool temperature for 5 years.

ANALYSIS: Alc %: 14 pH: 3.43 Ta g/L: 6.2 Rs g/L: 2.5 Certification: WIETA, SAWIS, IPW
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