



BRUCE JACK SAUVIGNON BLANC

Region: WESTERN CAPE, SOUTH AFRICA

Essentials: SAUVIGNON BLANC 100% - 2020



Winemaking

A special selection of grapes are destined for Bruce Jack whites from selected vineyards. More importantly, we receive them very early in the morning, while still cool. Grapes are crushed, juice drained and skins pressed. After the juice is settled, clear juice is used to ferment in an attempt to highlight the vineyard specific aromatics. Special tanks are given extended lees contact.

Tasting note

The point of difference results from carefully blending premium Sauvignon Blanc vineyards from different areas. The cool climate component from the Cape South Coast lends this wine intense crunchy green apple and lemon grass. The riper components provide juicy white peach and touch of citrus.

Tasting note (short)

Gooseberry & apple pie with a twist of lime .

Food pairing

Go Green – fresh green herbs, be it parsley, basil, coriander or mint and a squeeze of lime. These flavours in salads, rice dishes, or in a delicate sauce, served with fish like sole or snapper. Fresh oysters are also a natural partner. The wine shows great versatility – try goats cheese and olives.

Serve with: Confidence

Cellaring:

Can be enjoyed now or over the next few years. Or cellar at a cool temperature for 2 years.

ANALYSIS: Alc %: 13 pH: 3.43 Ta g/L: 6.2 Rs g/L: 2.5
Certification: WIETA, SAWIS, IPW