



BRUCE JACK SHIRAZ MALBEC

Region: WESTERN CAPE, SOUTH AFRICA

Essentials: SHIRAZ 90% & MALBEC 10% - 2020



Winemaking

Bruce Jack Wines only used the best quality grapes to make its fantastic wines. The vineyards are situated mostly in the beautiful Breedekloof valley which has some of the oldest viticultural soils in the world. The diversity of climate and soil makes this terroir a treasure trove of winemaking possibilities.

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

Tasting note (short)

Juicy plum dipped in chocolate and ripe mulberries.

Food pairing

Nothing shouts 'Bring me shiraz' like a 28 day dry-aged rump steak, cooked to perfection on the barbeque and served with a green pepper sauce or try pulled pork Mexican tortillas. A surprisingly good match is also Peking duck.

Serve with: Passion

Cellaring

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

ANALYSIS: Alc %: 14.5 pH: 3.5 Ta g/L: 6.1 Rs g/L: 4.2
Certification: WIETA, SAWIS, IPW