



BRUCE JACK SHIRAZ

Region: WESTERN CAPE, SOUTH AFRICA

Essentials: SHIRAZ 100% - 2020



Winemaking

Selected vineyards are harvested early in the morning when still cool. Grapes are destemmed and fermented on the skins in a combination of open and closed tanks. Selected vineyards are punched down by hand and wild fermentation is encouraged. Open and closed pump overs are given to carefully extract colour and build a soft, juicy mouthfeel. The fermented wine is aged in a combination of stainless steel tanks and barrels. When ready the wine is painstakingly blended to create both complexity and yumminess.

Tasting note

South African Shiraz sits perfectly between the blockbusters of the Barossa and the refinement of the Rhone. We love the raspberry, Indian spice and ripe plumb aromas. The palate is full and rich with dark chocolate, black forest fruit and smooth sexy tannins.

Tasting note (short)

Ripe plummy fruit with a grind of pepper

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 pH: 3.52 Ta g/L: 5.8 Rs g/L: 7.8
Certification: WIETA, SAWIS, IPW