



BRUCE JACK RESERVE CHARDONNAY

Region: BREDEKLOOF, SOUTH AFRICA

Essentials: CHARDONNAY 100% - 2019



Winemaking

A special selection of grapes are destined for Bruce Jack reserve 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

Intriguing and complex nose with pear, peach, clementine, a touch of sep mushrooms and freshy buttered roosterbrood. On the palate apricot, pear, hint of basil, delicately framed in some vanilla oak.

Tasting note (short)

White pear, guava & lime zest.

Cellaring:

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

***ANALYSIS: Alc %: 13 pH: 3.44 Ta g/L: 6.2 Rs g/L: 3.6
Certification: WIETA, SAWIS, IPW***