



BRUCE JACK RESERVE SAUVIGNON BLANC

***Region:* CAPE SOUTH COAST, SOUTH AFRICA**

***Essentials:* SAUVIGNON BLANC 100% - 2019**

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

Intense fig and cape gooseberry nose, typical of South Africa's cool southern coastal vineyards. Palate is very lively with green apple, fig, nectarine and freshly cut grass.

Tasting note (short)

Gooseberry & apple pie with a twist of lime .

Cellaring:

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

*ANALYSIS: Alc %: 13 pH: 3.23 Ta g/L: 5.9 Rs g/L: 1.7
Certification: WIETA, SAWIS, IPW*