



BRUCE JACK RESERVE PINOTAGE 2021

Wine of Origin: Breedekloof
Essentials: 100% Pinotage



Winemaking

A special selection of grapes are destined for Bruce Jack reserve reds. Grapes are harvested early in the day. They are then crushed, destemmed, and fermented on the skin. Open and closed pump overs are given for colour extract. From there the juice is fermented, blended, stabilized and filtered.

Tasting note (short)

Black cherry pie with a pinch of thyme.

Tasting note

Further proof that the Breedekloof produces exceptional Pinotage. Black cherry, plum, dark chocolate and spice on the nose introduce an explosion of black forest fruit on the palate, framed in chocolatey, toasty oak.

Food pairing

Sophisticated - Char siu bao or barbecued pork.
Most Indian or Malaysian curry is a natural partner.
Roast Aubergine or Ratatouille.
Conte, Gruyere or even mature Gouda.

Cellaring

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

ANALYSIS: Alc %: 14.5 pH:3.51 Ta g/L: 5.7 Rs g/L:3.1
Certification: WIETA, SAWIS, IPW

