



BRUCE JACK RESERVE SAUVIGNON BLANC 2022

Wine of Origin: Western Cape
Essentials: 100% Sauvignon Blanc



Winemaking

A special selection of grapes, destined for Bruce Jack whites, are from selected vineyards. More importantly, we receive them very early in the morning, while it is 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 (short)

Lively green apple & fig with nectarine

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.

Food pairing

Mild vinaigrette salads. Mild flacky fish with herbs. Loves vegetables with parsley, basil, mint, fennel, dill, and/or chives. Goat's cheese, yogurt, and crème fraîche.

Cellaring

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

ANALYSIS: Alc %: 13 pH: 3.40 Ta g/L: 5.9 Rs g/L:1.5
Certification: WIETA, SAWIS, IPW

