

## Bruce Jack Heritage Clean Slate Shiraz

Rich & voluptuous aromas, lush layers of dark fruit & milk chocolate. Decadent ripe plum & a hint of black pepper on the palate.

All you really need for this wine is a magnificent view and an African sunset. Preferably in the bush, with the smell of wood fire smoke, baked red earth, crushed dried grass and the roar of a territorial lion in the distance.

**variety** : Shiraz | 100% Shiraz

**winery** : Bruce Jack Wines

**winemaker** : Bruce Jack

**wine of origin** : Overberg

**analysis** : alc : 13.5 % vol    rs : 2.41 g/l    pH : 3.48    ta : 5.93 g/l

**type** : Red

**pack** : Bottle    **size** : 750ml    **closure** : Cork

2024 Platter's Wine Guide - 4½ Stars - Highly recommended

2023 Platter's Wine Guide - 4½ Stars

2023 Michelangelo Wine Awards - Gold

2022 Tim Atkin SA Report - 90 Points

**ageing** : Cellared respectfully this wine will develop gracefully for at least two decades after harvest.

Shiraz grows like it wants to fly away – especially on the precarious slopes of our windswept mountain. Hand-dug holes on the rockiest aspect of our farm keep these vines anchored in the bedrock of our dreams. Eight nerve-racking years of patient vine husbandry slipped into memories and historical weather data before we excitedly welcomed an intense, but small crop into our winery. A further two winters resting in barrel rewarded us with the essence of mother nature's humbling power and magnificence. Cellared respectfully this wine will develop gracefully for at least two decades after harvest. Enjoy.

**in the vineyard** : Shiraz grows like it wants to fly away – especially on the precarious slopes of our windswept mountain in the Overberg Highlands. This is a registered 0.45ha single vineyard wine, planted in shattered slate and granitic rock at an altitude of 420m above sea level.

**about the harvest**: Picked at optimal phenological ripeness; gently destemmed to open top fermenters; 15% whole clusters; natural ferment with no added yeast or enzymes; gently hand plunged 4-6 times per day; pressed with a traditional basket press directly to barrel for aging; 18months in American and French oak barrels; 2 rackings prior to bottling.

**in the cellar** : Cellared respectfully this wine will develop gracefully for at least two decades after harvest.



### Bruce Jack Wines

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