

Bruce Jack Lifestyle Daily Brew Pinotage

When Pinotage is grown on the foothills of the Breede-kloof (Broad Valley) the soil gives the wine a distinct red cherry aroma. By fermenting the wine slowly and at cool temperatures we create a soft, almost creamy mouth feel and lots of cherry, ripe plum with hints of chocolate and a tiny mocha zing on the finish – very balanced and morish.

Pinotage goes surprisingly well with sushi. Try it. Thai food is a natural partner as is barbequed meats, particularly game.

variety : Pinotage | 100% Pinotage

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 4.5 g/l pH : 3.63 ta : 5.7 g/l

type : Red

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

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

in the cellar : The grapes are picked early in the morning, then crushed and destemmed, followed by skin fermentation. We use a combination of open and closed pump overs to extract the desired color. Afterward, the juice undergoes fermentation, blending, stabilisation, and filtration.



Bruce Jack Wines

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