

Bruce Jack Vloermoer Amontillado Chardonnay

In the year 2000 I made 17 barrels of Fino sherry using flor yeast from the University of Stellenbosch. I chose a shy-bearing single vineyard of Champagne-clone Chardonnay from Stellenbosch for the job. After selling 10 of the barrels as a fino-style sherry, we kept 5 and matured the wine in the Amontillado style. We eventually bottled this in 2013 and bottle-aged the wine for a further four years before release.

This is a surprisingly versatile wine. It loves a 24 hour, slow-cooked black Daal curry. And amazingly goes well with sushi, especially sustainable white meat sashimi. And perhaps most surprising of all, try this with deep fried haggis bitterballen with a bernaise dipping sauce.

variety : Chardonnay | Chardonnay

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : . % vol rs : . g/l pH : .

type : Fortified

pack : 0 **size :** 0 **closure :** Cork

2021 Platter's Wine Guide - 4½ Stars



Bruce Jack Wines

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021 180 3668

www.brucejack.com