

Bruce Jack Reserve Chardonnay

Intriguing and complex nose with pear, peach, clementine, a touch of sep mushrooms and freshy buttered roosterbrood. On the palate apricot, pear, hint of basil, delicately framed in some vanilla oak.

Go Seafood -
Halibut or roasted salmon.
Linguine vongole.
Chicken - baked, fried, grilled or in a cream sauce.
Brie is wonderful.

variety : Chardonnay | 100% Chardonnay

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Breedekloof

analysis : alc : 13.5 % vol rs : 5.3 g/l pH : 3.29 ta : 6.4 g/l

type : White

pack : 0 **size :** 750ml **closure :** Screwcap

2024 Platter's Wine Guide - 4½ Stars - Good value

2023 Michelangelo Wine Awards - Double Gold

2023 Platter's Wine Guide - 4 Stars

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

about the harvest: Grapes are received early in the morning, while still cool.

in the cellar : A special selection of grapes are destined for Bruce Jack reserve whites from selected vineyards. More importantly, we receive them very early in the morning, while 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.



Bruce Jack Wines

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