

Bruce Jack Reserve Sauvignon Blanc

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.

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

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 13 % vol rs : 1.5 g/l pH : 3.40 ta : 5.9 g/l

type : White

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

2024 Platter's Wine Guide - 4 Stars

2023 Michelangelo Wine Awards - Gold

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

in the cellar : A special selection of grapes are destined for Bruce Jack 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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