

Ghost in the Machine Skin Contact Chenin Blanc

Hints of aromatic bay leaf and cardamom with a smokey, nutty character picked up on the nose. The palate; creamy, juice on entry with a subtle lime lingering finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : The Drift Estate

winemaker : Bruce Jack

wine of origin : Stellenbosch

analysis : **alc** : 12.5 % vol **rs** : 1.9 g/l **pH** : 3.47 **ta** : 6.1 g/l

type : White **style** : Dry **body** : Full **wooded**

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

ageing : Can be enjoyed now or cellar at a cool temperature for 5-10 years.

These Bruce Jack Wines are all about pushing the experimental boundaries of winemaking with cutting-edge and ancient winemaking and specially selected vineyards that we manage to our exacting specifications. All wines are made at the Estate Cellar.

in the vineyard : Old Vine Chenin Blanc

This vineyard was planted in 1978. It was picked in 2 batches for ripeness and freshness.

in the cellar : Grapes were hand sorted before destemming under CO2 to open top fermenters. Cold soak on the skins for 2 days prior to the start of fermentation with wild yeast; one punch down daily during fermentation to keep the cap submerged; cool fermentation at 11-13C; pressed after two weeks on the skins (total) using a traditional basket press and transferred directly to barrel; partial malolactic fermentation, 7 months in a mixture of French and American oak. 3 rackings prior to bottling.

