

Ghost in the Machine Malbec Viognier 2019

Herbaceous with hints of fynbos, rosemary and tobacco leaf, spiced or marinated red meats with a biltong coating. The palate bursts with plum and cherries - smokey.

variety : Malbec | 60% Malbec, 38% Viognier

winery : The Drift Estate

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.48 ta : 5.9 g/l

type : 0 **style :** Dry **wooded**

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

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 : Malbec grapes are sourced from The Drift Estate and Viognier from Wildepaardekloof - the Frater farm near Ashton, also the home of the Mary le Bow wines.

in the cellar : Co-ferment on the skins of partially fermented Viognier skins plus destemmed and whole clustered Malbec. Must was kept cool for 4 days, after which natural yeast completed the fermentation. Pressed off the skins 2 days after completion of alcoholic fermentation using a traditional basket press. Natural malolactic fermentation took place in barrel. The wine was in barrel for 18 months and racked twice before bottling.

