

## Ghost in the Machine Cabernet Franc

A burst of dark red fruits, blackberry, blackcurrant, canned peas, savoury notes and molasses or toffee. The palate of dark red fruit follows through with a smokey, herbaceous finish.

**variety** : Cabernet Franc | 85% Cabernet Franc, 15% Grenache Noir

**winery** : The Drift Estate

**winemaker** : Bruce Jack

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol   rs : 2.9 g/l   pH : 3.16   ta : 7.1 g/l

**type** : Red   **style** : Dry

**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** : Sourced from Wildepaardekloof - Ashton, the Drift Estate and Siberia, Hemel-en-Aarde. All grapes are low yields, sustainably farmed and hand picked.

**in the cellar** : Cabernet franc and malbec, are destemmed respectively, Grenache is whole cluster carbonic fermentation in a closed tank under CO2. Must was kept cool for 5-7 days, after which tanks were warmed up and natural yeast carried out the fermentation. Pressed off the skins 24-31 days after completion of alcoholic fermentation using a traditional basket press. Natural malolactic fermentation took place in barrel. Wine was in barrel for 20 months and racked three times before bottling. Course filtration only, no fining.

