

Bruce Jack Lifestyle Cabernet Sauvignon

A classic Cape Cabernet nose, full of cassis and black fruit. Soft, chocolate tannins on palate with ripe black currant fruit

An intense Cape Cabernet Sauvignon like this pairs really well with meat cooked on open flames - like a bone-in rib eye steak, simply seasoned with salt and pepper, Worcestershire sauce and olive oil.

variety : Cabernet Sauvignon | 100%

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 4.2 g/l pH : 3.52 ta : 5.7 g/l

type : Red

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

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

in the cellar : Grapes are harvested early in the day. They are then crushed, destemmed, and fermented on the skin. Open and closed pump overs are given for colour extract. From there the juice is fermented, blended, stabilized and filtered.



Bruce Jack Wines

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