

Bruce Jack Reserve Stream of Consciousness

Bruce Jack Reserve Stream of Consciousness' hedonistic nose of chocolate-smothered purple plums, framed by vanilla and Indian spices, introduces a palate of enveloping black and red forest fruit, with brambles and white pepper.

Moroccan lamb, herb-crusted steak, a heart-warming stew or a charcuterie platter.

variety : Cinsaut | 58% Cinsaut, 30% Shiraz, 12% Grenache

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.49 ta : 5.8 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant

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

2023 Veritas Awards - Silver

2023 Prescient Signature Red Blend Report - 89 Points

2022 Investec Trophy Wine Show - Silver

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

Sometimes we try too hard. No matter how carefully you bake that carrot cake your mother-in-law's scowls may never fade, and your mates didn't laugh at your joke the first time for a reason - repeating that witty pun won't help, it just makes you look pathetic... sometimes we try too hard. Ironically, our insecurity, just like our ego, gets the better of us. This is normal. If it didn't, we would be narcissistic, which means we would probably want to be a career politician and not a valuable member of the collective fabric that holds the essential good of humanity together. Sometimes we try too hard... we force things, like relationships that are doomed, like keeping a favourite dog alive when it needs to move on... sometimes we need to stop trying and let life happen, sometimes we need to become one with the stream of consciousness.

about the harvest: A special selection of grapes are destined for Bruce Jack reserve reds. Grapes are harvested early in the day. Grapes harvested by hand in the early morning.

in the cellar : Grapes harvested by hand in the early morning. Grapes are destemmed (with some whole berries and whole bunches) into a combination of closed and open top fermenters and wine is allowed to ferment with a combination of cultivated and wild yeast. After fermentation the wine is gently pressed in a combination of press types, including basket presses and aged in barrel for 12 months.



Bruce Jack Wines

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www.brucejack.com