

Bruce Jack Lifestyle Sauvignon Blush 2025

Notes of rose petal and nectarine sorbet with a squeeze of lime.

Blush goes brilliantly with fresh oysters sprinkled with lime juice, fresh scampi and triple cooked wedges with dill-infused mayonnaise and of course butter chicken curry.

variety : Sauvignon Blanc | 97% Sauvignon Blanc, 3% Shiraz

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 1.7 g/l pH : 3.29 ta : 5.7 g/l

type : White

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

ageing : Can be enjoyed now or over the next few years, or cellar at a cool temperature for 3 years.

Very few wines will pair better with a sunset over the sea, especially if your feet are in the sand and your hair is still wet from a plunge beneath the waves. Failing that close your eyes and the wines will transport you there.

in the vineyard : The Breedekloof is renowned for its diverse soil types and topography, offering us the advantage of a wide range of blending options in the winery.

in the cellar : After harvesting the Sauvignon Blanc, the grapes were crushed, and the juice was settled at 8°C before being racked and cold fermented at 13°C in stainless steel tanks to preserve the wine's freshness and aromatic qualities.

For the Blush, a conservative amount of Shiraz was added to the fermented Sauvignon Blanc, creating a beautiful light salmon color and a fresh, appealing palate.



Bruce Jack Wines

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