

Bruce Jack Lifestyle Shiraz 2024

South African Shiraz sits perfectly between the blockbusters of the Barossa and the refinement of the Rhone. We love the raspberry, Indian spice and ripe plumb aromas. The palate is full and rich with dark chocolate, black forest fruit and smooth sexy tannins.

Try our winter warmer [vegan curry](#).

Go BBQ – nothing shouts 'Bring me Shiraz!' like a dry-aged rump steak, cooked to perfection on the barbeque. But because of the smoky spice, this wine goes surprisingly well with Peking duck, veggie burgers, grilled mushrooms, rich pastas and nutty cheeses.

variety : Shiraz | 100% Shiraz

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.57 ta : 5.5 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 from selected vineyards are harvested early in the cool morning. After destemming, the grapes are fermented on the skins in a mix of open and closed tanks. Some grapes are hand-punched, with wild fermentation encouraged. Open and closed pumpovers are used to carefully extract colour and develop a soft, juicy mouthfeel. The fermented wine is aged in a combination of stainless steel tanks and barrels. Once ready, the wine is meticulously blended to achieve both complexity and deliciousness.



Bruce Jack Wines

0

021 180 3668

www.brucejack.com