

Bruce Jack Reserve Chardonnay 2024

Intriguing and complex nose with pear, peach, clementine, a touch of sep mushrooms and freshy buttered roosterbrood. On the palate apricot, pear, hint of basil, delicately framed in some vanilla oak.

Pair this Chardonnay with seafood like halibut or roasted salmon, or try it with linguine vongole. It also complements chicken—whether baked, fried, grilled, or in a delectable cream sauce. Brie is a delightful match as well.

variety : Chardonnay | 100% Chardonnay

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Breedekloof

analysis : alc : 13.5 % vol rs : 4.2 g/l pH : 3.37 ta : 6.0 g/l

type : White

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

ageing : Can be enjoyed now or cellar at cool temperature for 2 years.

in the cellar : A special selection of grapes are destined for Bruce Jack Reserve white wines. We receive these grapes early in the morning while it is still cool. They are then crushed, the juice is drained, and the skins are pressed. After settling, the clear juice is used for fermentation to enhance the vineyard-specific aromatics. Certain tanks are given extended lees contact for added complexity.



Bruce Jack Wines

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