

The Drift Gift Horse Barbera 2021

The wine is densely purple in colour. It's a full-on nose, packed with concentrated black types of fruit like mulberry and ridiculously ripe cherry. But it's the spice and herbaciousness that marks this wine as different. The wine is rich, but fresh, with clean, refreshing acidity and soft, luscious tannins. If cellared correctly this vintage will live for twenty years easily, but is drinking very well now because of the softness of the wine crafting.

Go Hearty - Venison with porcini mushrooms. BBQ Wagyu steak or Braised butter beans. Also loves any blue cheese.

variety : Barbera | 100% Barbera

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Overberg

analysis : alc : 12.0 % vol rs : 2.0 g/l pH : 3.42 ta : 6.2 g/l

type : Red

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

ageing : Can be enjoyed now or cellar at a cool temperature for 3-5 years.

in the cellar : Sourced from the single Stanley Vineyard, planted in 2004, covering just 0.71 hectares. Grapes were handpicked on February 22, 2021, and destemmed under CO₂ into open-top stainless steel fermenters. A cold soak at temperatures below 12°C was maintained for four days, with daily pump-overs under CO₂. The must was gradually warmed, allowing natural fermentation to occur over four days, with 3-4 gentle punch-downs daily. Following fermentation, an extended maceration period was undertaken before pressing with a traditional basket press. After 24 hours of settling, the wine was lightly racked to oak barrels, where it matured for 14 months. During this period, it underwent three rackings before coarse sheet filtration and was finally bottled on May 20, 2022.



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