

Ghost in the Machine Cabernet Franc 2024

A burst of dark red fruits, blackberry, blackcurrant, canned peas, savoury notes and molasses or toffee. The palate of dark red fruit follows through with a smokey, herbaceous finish.

Roast pork or duck, meatballs in tomato sauce, or a Sunday roast of venison or lamb. Pâté and cheeses like feta, goat's cheese, brie, and blue cheese.

variety : Cabernet Franc | 85% Cabernet Franc, 10% Malbec, 5% Grenache Noir

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.39 ta : 6.2 g/l

type : Red **style :** Dry

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

ageing : Can be enjoyed now or cellar at a cool temperature for 10+ years.

These Bruce Jack Wines are all about pushing the experimental boundaries of winemaking with cutting edge and ancient winemaking and specially selected vineyards that we manage to our exacting specifications. All wines are made at the Estate Cellar.

about the harvest: Sourced from sustainably farmed, low-yield vineyards in the Helderberg and Ashton, all grapes for this wine were handpicked at optimal ripeness.

in the cellar : The Cabernet Franc is destemmed, while the other grapes undergo whole cluster carbonic fermentation in a closed tank under CO2. The must was kept cool for 5-7 days before warming the tanks, allowing natural yeast to complete the fermentation. The wine was pressed off the skins 24-31 days after alcoholic fermentation finished using a traditional basket press. Natural malolactic fermentation occurred in barrel, where the wine matured for 17 months, with three careful rackings. The wine was only coarsely filtered, without any fining, to preserve its purity and integrity.



Bruce Jack Wines

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