

Bruce Jack Reserve Sauvignon Blanc 2024

This Sauvignon Blanc presents an intense nose of fig and cape gooseberry, characteristic of South Africa's cool southern coastal vineyards. The palate is vibrant, featuring lively notes of green apple, fig, nectarine, and freshly cut grass.

Perfect pairings for this Sauvignon Blanc include mild vinaigrette salads, delicate flaky fish with herbs, and a variety of vegetables seasoned with parsley, basil, mint, fennel, dill, or chives. It also pairs beautifully with goat cheese, yogurt, and crème fraîche.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Napier

analysis : alc : 13.0 % vol rs : 3.1 g/l pH : 3.24 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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