

Bruce Jack Heritage Boer maak 'n Plan Chenin Blanc 2025

The combination of 24-year-old vines, barrel fermentation and maturation impart distinctive notes of yellow apple, green melon, and lime on the nose. The palate is beautifully structured, brimming with fresh yellow and white fruit flavors, and finishes with a subtle yet memorable touch.

Ideal for oysters, shrimp, or crab. Great with spicy Thai or Indian dishes. Complements lean fish like cod or haddock. Pairs beautifully with Camembert and young Brie.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Breedekloof

analysis : alc : 13.0 % vol rs : 4.9 g/l pH : 3.24 ta : 5.9 g/l

type : White **taste :** Fruity

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

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

The Afrikaans word “Boer” is a noun, a verb, and an adjective. It is a term of respect and an antagonistic rallying cry. It is electric with identity, symbolising collective self-determination and is used both positively and with contempt. I have met parochial farmers the world over – comes with the territory. But I have also worked with salt-of-the-earth farmers – generous, wise, humble, practical – many living in harmony with nature. The best survive at the whim of the weather, making do with very little. This is what the phrase “Boer maak 'n plan” means.

in the cellar : Handpicked in the early morning, the grapes were carefully sorted, destemmed, and crushed. They underwent cold soaking and a slow fermentation at 13-15°C to enhance flavors and color. Fermentation occurred in 3rd and 4th fill barrels over approximately three weeks, using both commercial and wild yeast. The wine was then left on the thick lees for 6 months and matured in barrel for an additional 8 months.



Bruce Jack Wines

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