

Ghost in the Machine Chardonnay 2024

Rich notes of toffee, vanilla, and caramel are layered with indulgent butterscotch and nuanced hints of roasted almond on the nose. These decadent flavours carry through seamlessly to the palate, culminating in a smooth, lingering finish with a touch of bright citrus and lime for balance.

This chardonnay loves any seafood smothered in a brown-butter sauce, grilled or roasted salmon, a creamy chicken casserole or a summer pasta salad.

variety : Chardonnay | 100% Chardonnay

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 2.4 g/l pH : 3.41 ta : 6.1 g/l

type : White **style :** Dry **body :** Full **wooded**

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

ageing : Can be enjoyed now or cellar at a cool temperature for 1-2 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.

in the cellar : The grapes for this wine were carefully sourced from a premium vineyard in Swellendam. Handpicked at optimal ripeness, the fruit was destemmed and meticulously berry-sorted before undergoing a 100% skin fermentation at cool temperatures for 5 to 8 days, with 1 gentle punch down per day to submerge the cape. The wine was then gently pressed using a traditional basket press. Following fermentation, 50% of the wine underwent malolactic fermentation in barrel, adding a soft, rounded character. The wine matured for 7 months in oak, allowing for further complexity and depth to develop.



Bruce Jack Wines

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