

Ghost in the Machine Malbec Viognier 2023

Aromas of fresh herbs, fynbos, rosemary, and a subtle touch of tobacco leaf create an enticing nose, complemented by hints of spiced red meats with a subtle dusting of biltong. The palate is lively, bursting with wild berry flavours, backed by firm structure and well-integrated tannins, delivering a balanced and lingering finish.

Pairs excellently with roast pork or poultry, sirloin, ostrich burgers, venison, and roasted porcini mushrooms.

variety : Malbec | 57% Malbec, 43% Viognier

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 5.8 g/l pH : 3.53 ta : 5.5 g/l

type : Red **style :** Dry **body :** Medium **wooded**

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

ageing : Can be enjoyed now or cellared at a cool temperature for 5–10 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.

in the cellar :

The Malbec for this wine was carefully selected from vineyards in Stellenbosch, the Overberg, and Elgin, while the Viognier was sourced from the Swartland. We co-fermented the destemmed and whole-cluster Malbec with partially fermented Viognier skins, creating a unique blend that enhances the wine's complexity. The must was kept cool for four days before wild, natural yeast completed the fermentation. Two days after alcoholic fermentation finished, we pressed the wine using a traditional basket press. It then underwent natural malolactic fermentation in barrel, where it matured for 17 months before being racked and bottled.



Bruce Jack Wines

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