

Ghost in the Machine Shiraz 2023

On the nose, a complex bouquet of spices, featuring coriander and black pepper, is beautifully complemented by delicate notes of fynbos and buchu. The palate is well-rounded with robust tannins, showcasing a rich profile of red fruits including mulberry, blackberry, and plum. It culminates in a smooth, lingering finish that underscores its depth and sophistication.

Pairs perfectly with any grilled meat or vegetables cooked on the braai. It also complements wild game, beef stew, or a more casual fully loaded burger.

variety : Shiraz | 100% Shiraz

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 3.0 g/l pH : 3.36 ta : 6.1 g/l

type : Red **style :** Dry

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

ageing : Can be enjoyed now or cellared 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.

in the cellar :

Sourced from the Overberg and Piekenierskloof regions, this wine is crafted from low-yield, sustainably farmed grapes that are meticulously hand-picked. The Shiraz undergoes destemming, while the other grapes are fermented as whole clusters through carbonic maceration in a CO₂-rich, closed tank. The must is gently cooled for 5–7 days, after which natural yeast initiates fermentation as the tanks warm. Following 31–33 days of skin contact, the wine is pressed using a traditional basket press. Natural malolactic fermentation occurs in barrel, with the wine aging gracefully in oak for 12 months. It is racked prior to bottling and undergoes only coarse filtration, with no fining, to preserve its purity and character.



Bruce Jack Wines

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