

Tumbleweed Pinotage 2024

Crafted from Swartland's warm climate and koffieklip-rich soils, this Pinotage showcases its vibrant lineage of Cinsault and Pinot Noir. Bright plum and cherry notes shine, complemented by a hint of spice and soft, supple tannins, leading to a smooth, lingering finish.

Pair it with grilled lamb chops, smoky barbecue ribs, or a hearty mushroom risotto. For a casual option, try it with gourmet burgers or a charcuterie board featuring smoked meats and aged cheeses. Its bright fruit and smooth finish also make it an excellent match for dishes with a hint of spice, like Moroccan tagines or spicy roasted vegetables.

variety : Pinotage | 100% Pinotage

winery : Bruce Jack Wines

winemaker : Bruce Jack

wine of origin :

analysis : alc : 13.5 % vol

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

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

From the heart of the Swartland, where the wind never quite settles and the air carries the scent of drought, adventure and resilience have sculpted the landscape with winter wheat and old bushvine vineyards. A European wine writer once compared this wild, arid region to the untamed frontier of the American Wild West, a place where only the hardy thrive. It's here on the rolling rugged hills facing the sea, that Tumbleweed was born - a wine that captures the essence of this pioneering spirit. With every bottle, Tumbleweed reflects the raw, unyielding beauty of the Swartland.

in the cellar :

This Pinotage is crafted from select hand-harvested vineyards in the Swartland, where trellised vines thrive in predominantly deep red soils, producing fruit of exceptional depth and character.

The grapes are carefully transferred directly to red wine fermenters. During the first 3-4 days, 4-6 pump-overs per day ensure optimal extraction of colour, flavour, and structure. Thereafter, pump-overs are reduced to 2 per day, maintaining a gentle approach until fermentation is complete. Only free-run juice is used, to preserve the wine's finesse and purity. The wine remains in full tanks for malolactic fermentation before being racked, sulphured, and partially matured with French oak staves for 4-6 months. This meticulous process results in a Pinotage that balances vibrant fruit expression with refined structure, showcasing the unique terroir of the Swartland.

Bruce Jack Wines

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