



Savour the moment
with Cabernet
sauvignon and a
decadent chocolate
truffle.....

CABERNET SAUVIGNON 2023 BRUCE JACK LIFESTYLE

W.O. Western Cape

Vineyards & Winemaking

Grapes are harvested early in the morning, then crushed and destemmed before undergoing fermentation on the skins. Both open and closed pump-overs are used to enhance colour extraction. The juice is then fermented, blended, stabilized, and filtered before bottling.

Tasting note (short)

Mint chocolate crunch with a twirl of blueberry

Tasting note

A classic Cape Cabernet aroma, rich with cassis and black fruit notes. On the palate, you'll find soft, chocolatey tannins complemented by ripe blackcurrant flavours.

Food pairing

An intense Cape Cabernet Sauvignon like this pairs really well with meat cooked on open flames - like a bone-in rib eye steak, simply seasoned with salt and pepper, Worcestershire sauce and olive oil.

Cellaring

Can be enjoyed now or cellar at a cool temperature for 5 years.

Alc %	pH	Ta g/L	Rs g/L	Certification
14	3.44	6.0	3.9	WIETA, SAWIS, IPW



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Not For Persons Under The Age Of 18.