



PINOTAGE 2023

BRUCE JACK RESERVE

W.O. Breedekloof



Vineyards & Winemaking

A handpicked selection of grapes is reserved for the Bruce Jack premium reds. Harvested early in the morning, the grapes undergo crushing and destemming before fermenting on the skins. Both open and closed pump-overs are used to enhance colour extraction. The juice is then fermented, blended, stabilized, and filtered to perfection before bottling.

Tasting note

Further proof that the Breedekloof produces exceptional Pinotage. Black cherry, plum, dark chocolate and spice on the nose introduce an explosion of black forest fruit on the palate, framed in chocolatey, toasty oak.

Food pairing

Add a flair of sophistication by pairing with Char siu bao (barbecued pork). Other natural pairings are most Indian or Malaysian curries. Roast aubergine or ratatouille also make excellent companions, along with cheeses like Comté, Gruyère, or even mature Gouda.

Cellaring

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

Alc %	pH	Ta g/L	Rs g/L	Certification
14.5	3.54	5.6	2.8	WIETA, SAWIS, IPW



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Not For Persons Under The Age Of 18.