



VIOGNIER 2023

BRUCE JACK RESERVE

W.O. Breedekloof

Vineyards & Winemaking

The grapes in this exceptional wine originate from a specially selected single vineyard located in the Breedekloof. The cultivation of these grapes strictly adheres to organic and regenerative farming practices. What sets this vineyard apart is the extraordinary approach employed by the farmer, who utilises sheep for both weed control and leaf plucking, resulting in a unique and sustainable viticultural practice. The harvest of the vineyard occurs in three distinct stages. Firstly, the grapes are carefully picked during the green stage, ensuring a delightful natural acidity and crispness and fermented with wild yeast in tank. Subsequently, the grapes from the medium-ripeness stage undergo fermentation on the skins. Finally, the super-ripe grapes are fermented in new oak barrels. To fully capitalise on the diverse winemaking techniques and the intricate nuances contributed by these three stages, the wine is artfully blended after fermentation, resulting in a wine of remarkable complexity.

Tasting note

I first tasted Viognier while watching the sunrise. It has always reminded me of the awesome potential of our sun. Expect aromas of peach blossom and ripe stone-fruit and citrus flavours with a touch of vanilla from judicious barrel fermentation.

Food pairing

Add a touch of spice with a Thai curry, Indian butter chicken or a Moroccan inspired tagine. Rich pasta dishes like fettuccine alfredo or carbonara. Equally enjoyed with a simple cheese board of brie, camembert or goats cheese.

Cellaring

Can be enjoyed now or cellar at cool temperature for 2 years.

Alc %	pH	Ta g/L	Rs g/L	Certification
14	3.27	5.3	5.4	WIETA, SAWIS, IPW



Not For Persons Under The Age Of 18.