The beautiful Bredekloof forms the base of Bruce Jack's wines



# Sauvignon Blanc 2021

Western Cape, South Africa

## **ESTATE**

Bruce Jack launched his namesake brand in 2018 after already proving himself as one of the brightest stars in South African wine today. He has decades of global winemaking experience, including time in Australia, New Zealand and America. He incorporates a multi-faceted approach to his craft, drawing on the styles of notable regions without ever attempting to mimic. Rigorous site selection and sampling gives him plenty to work with and only the finest juice makes it into bottle. The wines detailed below are typical for South Africa: Chenin Blanc, Sauvignon Blanc, Pinotage, Malbec. Atypical is the incredibly high attention to detail in each wine. Juicy, zesty, invigorating, powerful - all without ever feeling heavy handed or unfocused; this is the unique skill that Bruce brings to his wines.

#### WINE

Sauvignon Blanc is a serious subject for Bruce, who aims to create a style with the "length of Sancerre and the fruit of New Zealand". To achieve this, selections from the coolest parts of the Western Cape are hand selected in the blending process, resulting in a wine that jumps with fruit without feeling the slightest bit unbalanced. 100% destemmed and only utilizing free-run juice, the wine is gently grassy on the nose, with fresh tropical fruit at the front of the palate and long, zesty finish.

#### **VINEYARD**

Bruce Jack Wines sources from several of the most prestigious location across the Western Cape, with their base being in the heart of the South African wine world: Bredekloof. The vineyards in the valley of Bredekloof benefit from mountains providing morning shade and a moderate amount of rainfall, providing fresh fruit quality and bright acidity. With access to such a wide range of grapes, Bruce is able to cherry pick the best of the bunch for his eponymous label.

Utilizing grapes from the Cape South Coast, the Antarctic influenced wine growing region, Bruce's Sauvignon Blanc contains a uniquely bright acidity from the field of other South African wines.

### WINEMAKING

Variety: 100% Sauvignon Blanc

Fermentation: Entirely destemmed, only free run juice is used. The pre-blended wines see differing amounts of skin contact depending on the site (Stellenbosch sees 6 hours, compared to Darling which sees 24 hours, etc) Aging: Stainless steel for several months

Alcohol: 13%

# **VINTAGE**

A long, moderate growing season was a welcome respite for the growers in South Africa. Both yields and quality were up, with wines showing particularly fresh and jubilant.