




**BRUCE JACK  
SAUVIGNON BLANC**  
*Western Cape*  
WESTERN CAPE  
**Go Green**—fresh green herbs, be it parsley, basil, coriander or mint and a squeeze of lime. These flavours in salads, rice dishes, or in a delicate sauce, served with fish like sole or snapper. Fresh oysters are also a natural partner. The wine shows great versatility – try goats cheese and olives.




[JackFamilyWines.com](http://JackFamilyWines.com)





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