



FINE AUSTRALIAN WINES

Outback Jack

CHARDONNAY

2022



- Winemaking** Heavy rain before and during vintage affected the later ripening varieties, in Vintage 2022 our outback jack chardonnay parcels were harvested during mid-late February. The fruit was picked and immediately crushed, destemmed and chilled to bag press. The juice is then fermented at temperatures of 14° – 16°C using a carefully selected yeasts to optimise varietal expression. Finally, the wine is blended and filtered for bottling as soon as possible to retain freshness and crisp fruit flavours.
- Tasting note** Outback Jack Chardonnay is light yet creamy with tropical flavours of peach, pineapple, banana and citrus, leading to a long and satisfying finish. This wine is best enjoyed chilled and served with chicken dishes or simply on its own.
- Region** Riverina (SEA)
- Wine Analysis** Alcohol: 13.06% pH: 3.28
TA: 7.09 g/l RS: 2.7 g/l
- Style** Dry, light bodied.
- Food Match** This wine is best enjoyed chilled and served with chicken dishes or simply on its own.
- Cellaring** This wine has been made to drink now and will cellar for 2 years.

Winemaker,
James Ceccato

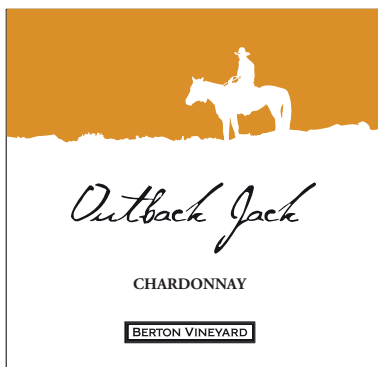


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Packaging Detail



Carton Packaging

Range: Outback Jack

Product: Chardonnay

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966003170

Carton Barcode No: 19335966003177

Bottle: Light Weight Claret - (AG-119)

Bottle Weight (grams): 330

Package Weight (grams): 950

Bottle Dimensions (hxd): 284mm x 74.2mm

Carton Size: Dozen

Carton Dimensions: 297mm x 223mm x 285mm

Slipsheet Configuration: 64 (domestic) - 42 (export)