



FINE AUSTRALIAN WINES

Outback Jack

SEMILLON SAUVIGNON BLANC 2023



- Winemaking** The fruit for our 2023 Outback Jack Semillon Sauvignon Blanc is sourced from the inland grape growing area of the Riverina. Sun drenched days and meticulous attention in the vineyard, produced optimum fruit flavours and physiological ripeness. The parcels were harvested in the cool of the night during the months of February and March and delivered to the winery for processing. Fermentation was undertaken in stainless steel vats, using several yeast strains selected to elevate aromatics and promote mouthfeel. Upon completion, the parcels spent a short time on sur lie before blending, clarification, stabilisation and bottling.
- Tasting note** A lively aromatic display of lemon, lime and tropical fruits, that lead to a crisp and juicy palate of lemon sorbet, fresh lime and mineral.
- Region** Riverina (SEA)
- Wine Analysis**
- | | | | |
|----------|---------|-----|---------|
| Alcohol: | 12.0% | pH: | 3.15 |
| TA: | 6.4 g/l | RS: | 3.5 g/l |
- Style** Deliciously aromatic, light bodied, crisp and dry.
- Food Match** Delightful as an aperitif, that also pairs beautifully with green salads and pan-fried fish.
- Cellaring** This wine has been lovingly made to enjoy now but will benefit from careful short-term cellaring.



James Ceccato,
Winemaker

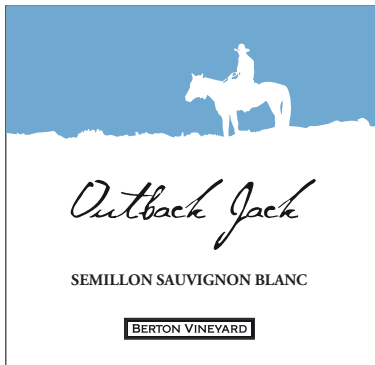


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**SEMILLON SAUVIGNON BLANC
2023**

Packaging Detail



Carton Packaging

Range: Outback Jack

Product: Semillon Sauvignon Blanc

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966003194

Carton Barcode No: 19335966003191

Bottle: Light Weight Claret

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)