



FINE AUSTRALIAN WINES

Outback Jack

SHIRAZ CABERNET 2022



Winemaking

Vintage 2022 proved to be a standout with mild summer conditions along with idyllic rainfall. The extended ripening period produced wines with optimal acid and fruit flavours in all varieties. Harvested during late February to mid-March, our Shiraz and Cabernet parcels were destemmed, crushed and fermented in Vat at 24°C with regular pump overs to maximise colour extraction and preserve fruit flavour. Once dry, the parcels were pressed, racked and seeded for malolactic fermentation, ahead maturation on premium French oak. Prior to bottling the parcels were blended stabilised and filtered before release.

Tasting note

Our Outback Jack Shiraz Cabernet displays lifted aromas of poached berries, anise and milk chocolate overlaying subtle spiced oak. The palate is laden with brambly berry fruits, cocoa powder, bright acidity and supple tannins.

Region

South Eastern Australia

Wine Analysis

Alcohol: 14.2%

pH: 3.49

TA: 7.1 g/l

RS: 3.60 g/l

Style

Dry, medium bodied and generously flavoured.

Food Match

Pairing beautifully with grilled tomahawk steak with hand cut fries, wood fired pizza or a delight on its own.

Cellaring

This wine has been made to drink now and will cellar for up to 5 years.

Matt Santos,
Winemaker

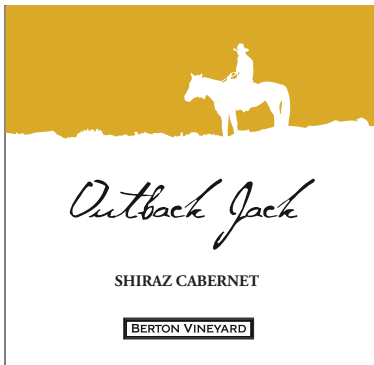


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Packaging Detail



Carton Packaging

Range: Outback Jack

Product: Shiraz Cabernet

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966003163

Carton Barcode No: 19335966003160

Bottle: Light Weight Claret - (FG-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)