



FINE AUSTRALIAN WINES

# Outback Jack

## SHIRAZ 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 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 of maturation on premium French and American oak. Prior to bottling, the parcels were blended stabilised and filtered before release.

**Tasting note** Outback Jack Shiraz is a full flavoured wine displaying aromas of blood plum, red currant, mocha and toasty oak, that lead to a generously flavoured palate of black berry, pepper and rich, silky tannins.

**Region** South Eastern Australia

**Wine Analysis** Alcohol: 14.0%                      pH: 3.48  
TA: 7.30 g/l    RS: 6.0 g/l

**Style** Dry, full flavoured and generous.

**Food Match** Pairs beautifully with roast meat dishes, rich pasta or a is delight on its own.

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

Winemaker,  
James Ceccato



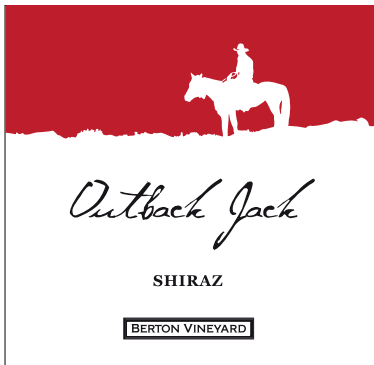


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2022

## Packaging Detail



Carton Packaging

**Range:** Outback Jack

**Product:** Shiraz

**Approx. Case Weight:** 16kg

**Bottle Barcode No:** 9335966003132

**Carton Barcode No:** 19335966003139

**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)