BERTON VINEYARD

FINE AUSTRALIAN WINES

Outback Jack

SHIRAZ
2021

Winemaking

Vintage 2021 has proven to be a standout vintage for most red varieties. Throughout budburst and ripening the Riverina region was experiencing cool mild conditions and we were lucky to get good rainfall to top up soil moisture levels. Harvested between late February and mid-March, this Shiraz was crushed and transferred straight to ferment, maintaining temperatures of around 24-26° to maximise colour and tannin extraction. Fermented in stainless steel with French oak chips, this wine is pressed at 1 baume and left to ferment until dry. Malolactic fermentation is commenced after racking off gross lees. Once secondary fermentation was complete each parcel was then centrifuged onto premium French oak. Post oak maturation, each Shiraz parcel is then cold stabilised, blended, filtered and stored in stainless steel until bottling.

Tasting note

Our Outback Jack Shiraz is a medium bodied wine style with bright colour and aromas of plum and red currant over toast and spicy oak. The palate is full flavoured with plum, blueberry and vanilllin nuances. The tannins are well balanced and give the wine great structure and length.

Region

South Eastern Australia

Wine Analysis

Alcohol: 14.0%   pH: 3.53
TA: 6.58 g/l   RS: 4.80 g/l

Style

Medium bodied red showing red fruit characters and integrated sweet oak.

Food Match

This wine is great match for roast lamb & vegetables.

Cellaring

This wine has been made to drink now and will cellar for 3 years.
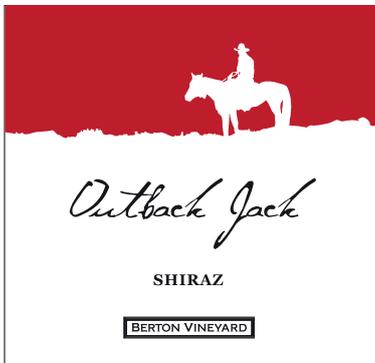
Winemaker,
James Ceccato

Outback Jack

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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)