



BERTON VINEYARDS

OUTBACK JACK 2018 CHARDONNAY

“The Outback speaks for itself and Jack is the quintessential Australian first name because it is clear and unpretentious, just like our wine.”



Vineyard and Vintage	In the vineyard a warm dry summer provided a clean and disease free vintage with great ripening conditions across all regions. Despite some hot days, extended heat waves didn't play a role through the growing season with little berry shrivel occurrence in white varieties. As a result, we were able to harvest the majority of our local Chardonnay in the first two weeks of February.	
Winemaking	Harvested in the cool of night to retain freshness the resulting chardonnay juice is fermented slowly at temperatures of 14-16°C on lightly toasted French oak. The wine then underwent a short period of maturation on yeast lees that provides a soft creamy texture.	
Tasting note	Our Outback Jack Chardonnay is light yet creamy with flavours of peach, pineapple 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	South Eastern Australia.	
Wine Analysis	Alcohol: 13.00% TA: 7.70 g/l	pH: 3.25 RS: 2.20 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.	

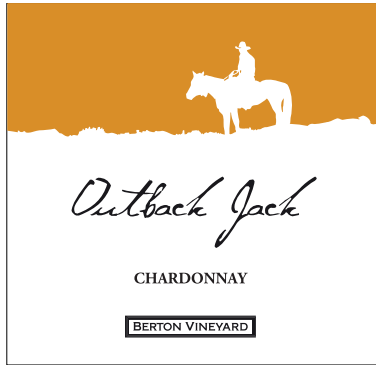
Winemaker,
James Ceccato



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OUTBACK JACK CHARDONNAY

Packaging Detail



Carton

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)