



FINE AUSTRALIAN WINES

Outback Jack

SHIRAZ

2020



- Winemaking** Vintage 2020 will be one we don't forget in a hurry. Throughout budburst and ripening the Riverina region was experiencing drought conditions, so supplementary water was crucial. Harvested in the beginning of March, just before Coronavirus lock down, this Shiraz was crushed and transferred straight to ferment, maintaining a temperature of around 26-28° to maximise colour 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 onto French oak, after this is complete the Shiraz parcels are 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 toasty mocha and spicy oak. The palate is full flavoured with plum, blueberry and mocha notes. The tannins are well balanced and give the wine great structure and length.
- Region** South Eastern Australia
- Wine Analysis** Alcohol: 14.50% pH: 3.48
TA: 6.78 g/l RS: 3.60 g/l
- Style** Full 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

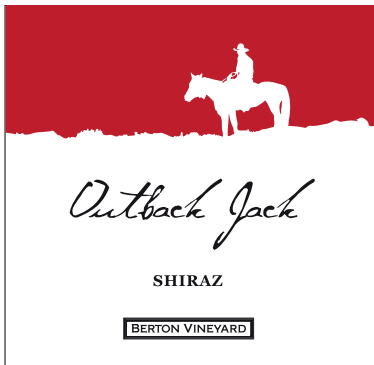


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Packaging Detail



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)