

JACK OUT THE BOX FER



WINE SPECIFICATION

Vintage | 2019

Grape variety | 100% Fer

Oak maturation | 14 months - 50% new French and 50% 1 year old.

Typical analysis | 13.4% Alc/Vol

Release date | September 2022

TASTING NOTES

Colour | Deep red with red-purple hue.

Aroma

Ripe and concentrated with a fragrant perfume of violet and incense. There are ripe dark fruits of currant and mulberry with pepper and lead pencil, which are balanced by more complex notes of damp earth and cedar oak.

Palate

Full, firm and structured with fine grain tannins. Once again, ripe dark fruits show through with a slight hint of pepper.

Food matches

Beef eye fillet, prosciutto wrapped venison with roasted vegetables.

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2030.

WINEMAKERS COMMENTS

Viticulture

Fruit to make the Fer was sourced from a premium vineyard in Margaret River. Close monitoring and analysis of these vines leads to shoot or bunch thinning by hand if required to obtain the perfect balance for good exposure and healthy ripening. A philosophy of minimal inputs in this premium block allows the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2019 vintage was cool and mild producing ripe flavour profiles and fine long tannin definition in the skins.

Winemaking

The fruit was harvested early in the morning and was crushed into a small open fermenter. The ferment was initially hand plunged four times a day for the first 3 days, then the frequency was slowly reduced for the following 3 days leading into draining and pressing off the skins. As Fer is a tannic variety, close attention needs to be paid to the level of extraction during the second half of fermentation on skins as well as during pressing of the skins. Press cuts are generally made early to avoid the extraction of undesirable tannins which can lead to a tough tannic wine. The wine was then matured in new and one year old French barriques for 14 months.

Storage/Bottling

The 2019 Fer was bottled in September of 2020 to super premium reverse taper claret glass with a stelvin closure. This wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2030.



FER ACHIEVEMENTS

2019 FER

Australian Alternative Varieties Wine Show 2020 | **Silver**
Wine Show of Western Australia 2021 | **Bronze**
Australian Small Winemakers Show 2021 | **Bronze**
Royal Hobart Wine Show 2021 | **Bronze**

2018 FER

Sydney Int Wine Competition 2020 | **BLUE GOLD**
Winestate Magazine - Equal top in category | **5 STARS**
Decanter World Wine Awards 2020 | **Silver**
The Margaret River Wine Show 2019 | **Silver**
Royal Adelaide Wine Show 2020 | **Silver**
Wine Show of Western Australia 2020 | **Silver**
Australian Alternative Varieties Wine Show 2020 | **Silver**
Wine Show of Western Australia 2019 | **Bronze**
Australian Small Winemakers Show 2019 | **Bronze**
Margaret River Wine Show 2020 | **Bronze**

2015 FER

Halliday Wine Companion - 92 Points

2014 FER

Sydney Int Wine Competition 2018 - | **TROPHY**
"The Ted Radke Perpetual Trophy for Best Table Wine made from a Lesser Recognised Grape Variety"
Sydney Int Wine Competition 2018 - | **BLUE GOLD**
Sydney Int Wine Competition 2018 - | **TOP 100**
International Wine & Spirit Competition 2016 | **Silver**
Wine Show of Western Australia 2018 | **Bronze**
Australian Small Winemakers Show 2016 | **Bronze**
Australian Alternative Varieties Wine Show 2016 | **Bronze**

HALLIDAY WINE COMPANION

2018 Fer - 91 Points
2015 Fer - 92 Points
2014 Fer - 94 Points