

# JACK OUT THE BOX FER

## WINE SPECIFICATION

**Vintage** | 2020

**Grape variety** | 100% Fer

**Oak maturation** | 12 months - 56% new French and 44% 1 year old.

**Typical analysis** | 13.4% Alc/Vol

**Release date** | August 2024

## TASTING NOTES

**Colour** | Deep red with purple hue.

### Aroma

Rich and concentrated. A perfumed wine that's loaded with dark fruits of mulberry and plum with pepper, lead pencil and cedar oak.

### Palate

Rich with ample fine grain tannins. There are ripe fruits of plum and mulberry with graphite, damp earth and cedar oak. A rich, powerful and complex wine that will reward careful cellaring. Decanting recommended.

### 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 2020 vintage was warm and dry 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 three year old French barriques for 10 months.

### Storage/Bottling

The 2020 Fer was bottled in February of 2021 to super premium reverse taper claret glass with a stelvin closure. The wine was aged in bottle for two years prior to release. This wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2030.



# FER ACHIEVEMENTS

## 2020 FER

Royal Adelaide Wine Show 2022 | **Silver**  
 Wine Showcase Magazine 2023 | **Silver** 91 Pts  
 Perth Royal Wine Awards 2022 & 2023 | **Bronze**  
 Wine Show of Western Australia 2022 | **Bronze**  
 Australian Small Winemakers Show 2022 | **Bronze**  
 Margaret River Wine Show 2022 | **Bronze**  
 Royal Queensland Wine Show 2023 | **Bronze**  
 International Wine & Spirit Comp 2023 | **Bronze**  
 Royal Hobart Wine Show 2023 | **Bronze**  
 Sydney Royal Wine Show 2023 | **Bronze**  
 Wine Show of Western Australia 2023 | **Bronze**  
 Margaret River Wine Show 2023 | **Bronze**  
 Royal Adelaide Wine Show 2023 | **Bronze**

## 2019 FER

Australian Alternative Varieties Wine Show 2020 | **Silver**  
 The Real Review | **Silver 90 points**  
 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**  
 The Real Review | **Silver 95 points**  
 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

2020 Fer - 91 Points  
 2019 Fer - 84 Points  
 2018 Fer - 91 Points  
 2015 Fer - 92 Points  
 2014 Fer - 94 Points