



# JACK OUT THE BOX ROSÉ

## WINE SPECIFICATION

**Vintage** | 2019

**Grape variety** | 100% Fer

**Oak maturation** | 5 months- 100% 4 year old French oak barriques

**Typical analysis** | 12.6% Alc/Vol

**Release date** | January 2020

## TASTING NOTES

**Colour** | Pale salmon - pink.

### Aroma

Fresh, fragrant and complex, there are lifted characters of strawberry and musk with rich nougat and underlying savoury oak.

### Palate

A light and textured palate that has fresh raspberry fruit. The rich creamy lees is supported by subtle savoury oak which leads to a long crisp finish.

### Food matches

Chicken terrine, seafood, grilled vegetables.

**Peak drinking** | Drink now.

## 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 these premium blocks 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 a cool year in Margaret River allowing enough time to ripen fruit at a lower baume

### Winemaking

The Fer grapes were harvested early in the morning, then sent directly to the winery for processing where the free run juice was separated from the skins immediately to limit colour and phenolic extraction. The clarified juice was transferred to old French oak barrels for fermentation in a cool room. All barrels were stirred fortnightly until blending and bottling.

### Storage/Bottling

The 2019 Jack out the Box Rose was bottled in October 2019 to flint premium claret glass with a stelvin closure.