

JACK OUT THE BOX ROSÉ

WINE SPECIFICATION

Vintage | 2020

Grape variety | 100% Fer

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

Typical analysis | 13.0% Alc/Vol

Release date | October 2020

TASTING NOTES

Colour | Pale salmon

Aroma

Complex and fragrant aromas of tangerine, musk, flint, strawberry, grapefruit and oak spice.

Palate

Rich and full with a soft creamy texture. There is musk and strawberry with subtle savoury oak.

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 2020 vintage was a warm year in Margaret River allowing enough time to ripen fruit to our specification.

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 2020 Jack out the Box Rose was bottled in September 2020 to flint premium claret glass with a stelvin closure.

