

JACK OUT THE BOX ROSÉ



WINE SPECIFICATION

Vintage | 2023

Grape variety | 100% Malbec

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

Typical analysis | 12.5% Alc/Vol / Standard drinks: 7.4

Release date | September 2023

TASTING NOTES

Colour | Pale pink

Aroma

A complex and fragrant rosé that opens with savoury notes, strawberry, dried flowers, musk, brioche, flint and spice.

Palate

Full with a rich creamy mouthfeel and firm acidity. There are flavours of strawberry, nougat and musk. A richer style of rosé with a dry finish.

Food matches

Chicken terrine, seafood, grilled vegetables.

Peak drinking | Drink now.

WINEMAKERS COMMENTS

Viticulture

Fruit to make the Jack out the Box Rosé 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 allowed the unique combination of variety, soil type and microclimate to shine through and produce a parcel of fruit with true character. The 2023 vintage was a mild year in Margaret River allowing enough time to ripen fruit to our specification.

Winemaking

The Malbec 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 2023 Jack out the Box Rose was bottled in August 2023 to flint premium claret glass with a stelvin closure.