



# JACK OUT THE BOX SEMILLON

## WINE SPECIFICATION

**Vintage** | 2019

**Grape variety** | 100% Semillon

**Oak maturation** | 6 months- 17% new and 83% 2-year-old French oak barriques

**Typical analysis** | 12.5% Alc/Vol

**Release date** | January 2020

## TASTING NOTES

**Colour** | Pale straw with hints of green.

### Aroma

Clean, fresh and complex, the wine opens with smoky-snow pea, dusty earth, flint, citrus and cedar oak. There are more herbaceous characters of dill fronds, dried thyme and fennel that provide underlying punch and complexity.

### Palate

A long, plump palate that still retains drive and weight with a fine line of acid running through it. A complex mix of snow pea, thyme and cedar oak with fresh lime and fennel. A complex and richer style of Semillon that has all the hallmarks of good Margaret River Semillon.

### Food matches

Fresh seafood, sushi, French Camembert

**Peak drinking** | Drinking well upon release but has the potential to evolve and impress towards 2026.

## WINEMAKERS COMMENTS

### Viticulture

Fruit sourced to make this Semillon was grown with absolute attention to detail. Identification of soil boundaries within blocks is the first step in selecting potentially superior fruit. 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 plenty of time during January and February to ripen the fruit to our specification.

### Winemaking

The fruit was harvested early in the morning with 33% being crushed into 1 tonne fermenters for natural fermentation on skins for two weeks. The remainder was drained and pressed with the cloudy juice being sent to new and old barrels for natural fermentation. All barrels were lees stirred over 6 months before clarifying and blending of the best barrels.

### Storage/Bottling

The 2019 Jack out the Box Semillon was bottled in October 2019 to super premium reverse claret glass with a screwcap closure. This wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2026.