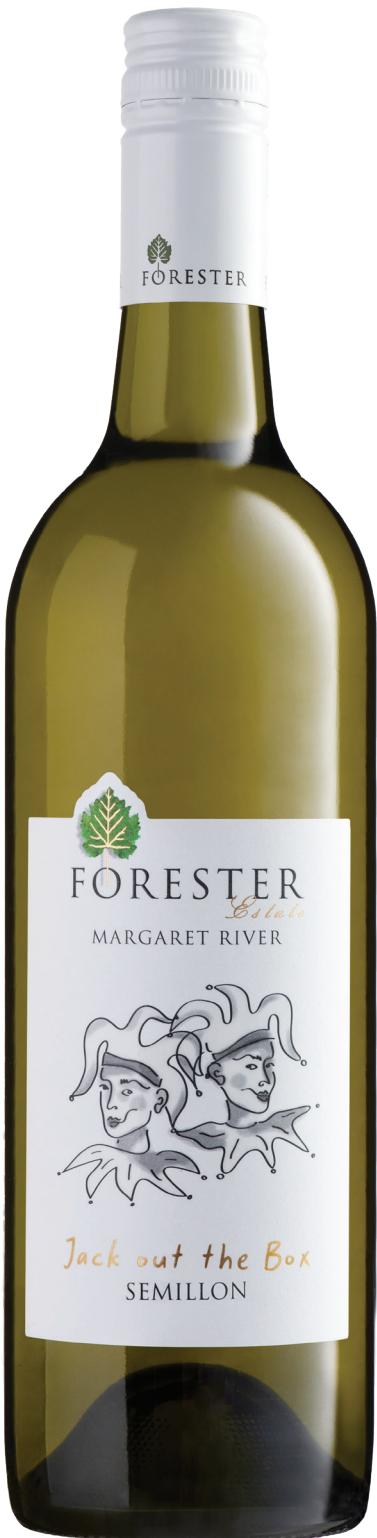




JACK OUT THE BOX SEMILLON

MARGARET RIVER



WINE SPECIFICATION

Vintage | 2023

Grape variety | 100% Semillon

Oak maturation | 5 months- 12% new and 88% 4-year-old French oak barriques

Typical analysis | 12.6% Alc/Vol 7.5 Standard drinks

Release date | October 2023

TASTING NOTES

Colour | Pale green-straw.

Aroma

Intense and complex with herbaceous characters of snowpea, lemongrass, lantana and dried thyme. There's subtle cedar oak along with citrus, lanolin and dusty earth.

Palate

A textured palate that has great drive with balanced tension and structure from the skin contact portion. Once again, herbaceous characters dominate with snowpea, nettle, lemongrass and thyme. There is cedar oak in support along with lime and lanolin. This wine is young and fresh on release, but will gain more complexity and integration with age. Will be drinking best from 2025 through to 2030.

Food matches

Fresh seafood, French Camembert, Stuffed figs with goats cheese and prosciutto.

Peak drinking | Drinking well upon release but has the potential to evolve and impress towards 2030.

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 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 2023 vintage was a mild 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 one week. 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 5 months before clarifying and blending of the best barrels.

Storage/Bottling

The 2023 Jack out the Box Semillon was bottled in August 2023 to super premium claret glass with a screwcap closure. This wine is drinking exceptionally well now and with prudent storage should continue to show well towards 2030.