



FINE AUSTRALIAN WINES

Outback Jack

PINOT GRIGIO 2024



Winemaking Our 2024 Outback Jack Pinot Grigio was grown in the inland areas of the Riverina and Murray Darling. Warm, sunny conditions enabled development of optimum ripeness and fruit flavour. Harvested in the cool of the night, during the months of January and February the parcels were delivered to the winery for processing and fermentation in stainless steel vats, with a yeast strain selected to elevate aromatics and promote mouthfeel. Upon its completion, the wine spent a short time on sur lie before blending, clarification, stabilisation and bottling.

Tasting note Outback Jack Pinot Grigio displays lifted aromas of pear, apple and lychee overlaying a fruit forward palate of mango, green apple and crisp, zesty acidity.

Region Riverina NSW and Murray Darling VIC (SEA)

Wine Analysis Alcohol: 12.0% pH: 3.15
TA: 6.5 g/l RS: 2.9 g/l

Style Deliciously light bodied, pale, crisp and dry.

Food Match Wonderful as an aperitif, and perfect for outdoor entertaining pairing well with an antipasto platter or poached fish with green salad.

Cellaring This wine has been lovingly made to enjoy now but will benefit from careful short term cellaring.

Matt Santos,
Winemaker





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Packaging Detail



Carton Packaging

Range: Outback Jack

Product: Pinot Grigio

Approx. Case Weight: 16kg

Bottle Barcode No: 9335966000926

Carton Barcode No: 19335966003535

Bottle: Light Weight Claret

Bottle Weight (grams): 330

Package Weight (grams): 950

Bottle Dimensions (hxd): 284mm x 74.2mm

Carton Size: Dozen

Carton Dimensions: 297mm x 223mm x 285mm

Slipsheet Configuration: 64 (domestic) - 42 (export)