

PRESQUE ISLE

WINE CELLARS

AUSTRALIAN JUICE 2022

20L (5.3 GAL) PAILS, 195L (51.5 GAL) DRUMS

Ordering

Phone 814-725-1314
 -or- 800-488-7492
 Fax 814-725-2092
info@piwine.com
www.piwine.com



Order # _____ CUSTOMER # _____
 NAME: _____ PHONE#: _____
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Distributed by Presque Isle Wine Cellars
 9440 W. Main Rd. North East, PA 16428
www.piwine.com



SHIPPABLE! Throughout the
 continental U.S.

Estimated Arrival Mid-July. Pail and Drum Pickup Dates TBA.
 Check our website for latest product and pickup information.

| SKU# | COLOR | VARIETY | QTY | PRICE | QTY | DRUM | TOTAL |
|---|--|--------------------|-----|--------|-----|----------------|-------|
| AUSSHIR | RED | Shiraz | | \$90 | | \$750 | |
| AUSCS | RED | Cabernet Sauvignon | | \$90 | | \$750 | |
| AUSPV | RED | Petit Verdot | | \$90 | | \$750 | |
| AUSMER | RED | Merlot | | \$90 | | \$750 | |
| AUSCHAR | WHITE | Chardonnay | | \$90 | | \$750 | |
| AUSTSAUVB | WHITE | Sauvignon Blanc | | \$90 | | \$750 | |
| AUSMUSC | WHITE | Muscat | | \$90 | | \$750 | |
| AUSCHENIN | WHITE | Chenin Blanc | | \$90 | | \$750 | |
| CUSTOM FERMENTATION PACKETS (Use 1 per Pail) | | | | | | | |
| PRED-FP | Use for all RED Varieties | | | \$6.00 | | | |
| D47-FP | Use for Muscat and Chenin Blanc | | | \$6.00 | | | |
| QA23-FP | Use for Chardonnay and Sauvignon Blanc | | | \$6.00 | | | |
| | | | | | | Totals: | |

Pre-arrival interest is very high. Pre-Ordering strongly recommended.
Drums nearly sold out via Pre-Orders. Call to confirm availability.

Don't forget your **other supplies:** [Carboys](#), [Oak chips](#), [bottles](#), [corks](#), [capsules](#), [testing supplies](#), etc.

AUSTRALIAN JUICE VARIETAL DESCRIPTIONS

Shiraz (Red) This wine has aromatic complexity and incredible fruit with a tannin driven mouth feel. This grape does well alone or blended with Cabernet Sauvignon for a big bodied fruit bomb. The Shiraz is sourced from the Coleridge Vineyards in the Riverland Region, and Grande Junction Vineyards in the Murray Darling Region of south west New South Wales.

Cabernet Sauvignon (Red) This wine is superbly easy drinking. A soft fruity red with ripe berry fruit and gentle spicy flavors. This can be bottled straight or blended with the Shiraz to blend a delicious wine! This juice is sourced from Coleridge Vineyards in the Riverland Region, and the Grande Junction Vineyards in the Murray Darling Region of south west New South Wales.

Petit Verdot (Red) Sourced from the Riverland region. Deep ruby red in color, rich and intense dark fruit characters with firm tannin structure. A classic Left Bank variety, it shows bolder characteristics as a single varietal but is also a very good blender to add depth to other varietals.

Merlot (Red)- the fruit is sourced from the Murray Darling region off our own (ALV) vineyards. Stylistically the Merlot is Fruit forward, juicy palate and no 'green' characteristics.

Chardonnay (White) The most widely planted white wine grape in the world and with the cooler climate of Australia- this is sure to be a winner! Use some oak and allow for some time to age. Sourced from Coleridge Vineyards in the Riverland Region, and Balranald Vineyards in the Murray Darling Region of south west New South Wales.

Sauvignon Blanc (White) Sourced from the Coleridge Vineyards in the Riverland Region, and the Grand Junction Vineyards in Murray Darling Region of south west New South Wales.

Muscat (White) Cultivated in Australia for about 100 years, Muscat wines are made into crisp dry whites to late harvest sweet wines. This is typically made into light, fruity table wines with a bit of sweetness. Typical characteristics include perfume-like aromas with rose, citrus and tropical fruit.

Chenin Blanc (White) Sourced from the Riverina region. This has characteristics of honey, mineral, and bee's wax. Very versatile from dry to sweet.

Fermenting packet instructions *NEW & IMPROVED*:

Four ingredients are included with the 'fermenting packet': yeast (specified strain), GoFerm, Super Ferment & either FT Rouge tannin for the reds or aromatic enzyme for the whites. The proper amount of each ingredient included can be used at 1 packet per 6 gallons. Follow the GoFerm instructions below, as the first step and this will include using the yeast. The Super Ferment can be used on day 3 or 4 of the fermentation & is directly added. Make sure to add the Super Ferment slowly as it can react! The tannin can be sprinkled atop the juice in the beginning. For the aromatic enzyme, mix ~1 gram in ¼ cup cool water then mix in after fermentation has just ended.

***GoFerm instructions:**

GoFerm is a yeast rehydration nutrient developed to enhance the kinetics of & offset problems in fermentations. Add 10 grams of GoFerm to 7 oz of pure water at 110F. Cool to 104F then add the yeast. Let stand for 20 minutes. Slowly add small amounts of juice to the GoFerm/yeast slurry. Once acclimated temp is achieved, add slurry to the lot of juice. Gently mix, if desired.

FT Rouge:

This tannin promotes color, body & fruit. It is derived from exotic woods & chestnut. Add in the beginning to optimize the natural color and mouth feel. It also provides anti-oxidative protection and will off-set browning. The rate of addition is between 4.5-11.5g/pail.