

JACOB'S CREEK™

*Reserve*



JACOB'S CREEK™

*True Character*

## *Jacob's Creek Reserve Barossa Shiraz 2009*

**Region:**

Barossa

**Colour:**

Full in depth and bright crimson in hue

**Bouquet:**

Richly perfumed and aromatic, with intense dark berry fruits, hints of black pepper spice and sweet vanillin oak.

**Palate:**

A rich core of ripe black fruits, layered subtly with black pepper and restrained, stylish oak, supported by softly textured fruit tannins and concluding with a long, savoury finish.

**Release date:**

April 2012

**Cellaring Potential:**

Excellent drinking now and will continue to improve over the next five to ten years.

**Serving suggestion:**

An ideal accompaniment to braised lamb shanks, eye-fillet of beef or hard cheeses.

**Alcohol:**

14.1% alcohol by volume

*Barossa  
Shiraz 2009*

**Vintage Conditions:**

Very dry conditions and cold weather prevailed during the winter of 2008. Budburst was around two weeks later than in the previous two seasons, returning to the timing of a normal season. Good rains finally arrived during early summer, which helped with vine canopy growth. A lengthy hot spell in late January and early February raised concerns of a repeat of the hot conditions from the previous vintage, but the robust Shiraz vines remained largely unaffected. The remainder of the growing period could be described as “textbook”, with mild, dry conditions right through to harvest in mid March allowing for gradual, complete ripening with no disease pressure. The resulting Shiraz fruit was beautifully balanced, with attractive perfume and richness.

**Winemaking:**

Regular, systematic inspections of individual vineyards of Shiraz grapes with longstanding track records of outstanding quality, consistency and character enabled us to pinpoint optimal harvest dates. Our winemakers selected parcels of Shiraz fruit predominantly from the Barossa Valley floor for potential inclusion in the blend, based on the presence of distinctive regional characters, concentrated varietal flavours and fine tannin structures. After harvest the selected parcels were gently crushed and de-stemmed into a range of static fermenters and inoculated with a chosen strain of neutral yeast. During fermentation on skins, temperatures were carefully controlled between 18-28°C for periods up to 15 days to ensure optimal colour, tannin and flavour extraction from the skins. The key components were then drained and pressed into a range of carefully selected new and used French and American oak barrels, in which they underwent malolactic fermentation. These components were matured in oak for up to 20 months. Only those parcels which showed exceptional regional and varietal flavours, balanced structure and complexity were included in the final blend of Jacob's Creek Reserve Barossa Shiraz.

**Analysis:**

**Alcohol:** 14.1% alc/vol.  
**Total Acid:** 7.2 g/L  
**pH:** 3.43