



## JACOB'S CREEK CHARDONNAY PINOT NOIR

### VINTAGE CONDITIONS

The Jacob's Creek Chardonnay Pinot Noir Brut Cuvée is a NV (non vintage) sparkling wine. Freshness of fruit flavours and yeast complexity, are achieved by the inclusion of more than one vintage during assemblage (blending). Cross blending of vintages also allows the winemaker to accomplish a consistency of quality and style. Typically, the Chardonnay and Pinot Noir grapes are harvested early in vintage when they have fresh varietal flavours and high natural acidity. The retention of natural acidity is important to the style of this wine, giving the palate a crisp and vibrant finish.

### WINEMAKING

Chardonnay and Pinot Noir fruit for this wine was sourced from selected viticultural regions of South East Australia. The grapes were harvested in the cool of night to reduce the chance of phenolic pick up during transport. Gentle pressing produced fresh clean juice with delicate fruit flavours. Each juice batch was fermented separately using selected yeast strains. These individual batches were then assessed by winemakers and blended in proportions that created a wine of delicate balance and harmony. The attractive gas effervescence and yeast complexity in this wine has been achieved through secondary fermentation in bottle and several months' bottle maturation in contact with yeast lees. The yeast contact adds a creamy complexity to the mid palate, supporting the fresh varietal grape flavours.

### SHOW AWARDS

**Trophy** - Trophy Citadelles, Les Citadelles du Vin 2003  
- Trophy Citadelles, Les Citadelles du Vin 2006

**Double Gold** - 1  
**Grand Gold** - 1  
**Gold** - 16  
**Silver** - 30  
**Bronze** - 63

### TASTING NOTE

#### Colour:

Mid straw green with a fine gas bead and persistent mousse.

#### Bouquet:

The refreshing lemon citrus aromas of Chardonnay are in harmony with the red currant characters of Pinot Noir.

#### Palate:

Generous citrus fruit flavours are enhanced with creamy nutty yeast characters providing both richness and structure. The wine finishes soft, crisp and clean.

### ANALYSIS

**Alcohol:** 11.5%

**Total Acid:** 6.1 g/l

**pH:** 3.15

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