

## Jacob's Creek Classic Chardonnay 2009

### **Vintage Conditions:**

Dry, hot then mild. This summarises the climatic conditions experienced in the lead up and into vintage 2009. Growers again had to carefully manage their restricted water available for irrigation. There was a peak of temperature at the beginning of February and as always the Jacob's Creek team of Winemakers, Viticulturists, Vineyard Managers and GLO's (Grape Liaison Officers) responded to manage our fruit resource ensuring the best possible outcome. In this case, the decision was made to pick fruit at the lower end of our ripeness range retaining as much freshness as possible.

### **Winemaking:**

We aim for a broad flavour spectrum across parcels of chardonnay destined for Jacob's Creek Chardonnay. Some fruit is picked showing fresh citrus and lemon characters, and in 2009 the decision was made to bring a greater proportion of our fruit in with these attributes. Other parcels of fruit are picked riper, giving more peach and melon flavours. To make sure fruit is delivered to the winery at its desired ripeness, we get dusty boots. It is the only way it can be done, as we look at and taste every block of Chardonnay, making picking decisions as we criss cross this big wide brown land of ours.

Extensive resources and logistic management are employed to ensure that each Chardonnay vineyard is picked as required by the Winemakers. The fruit is harvested at night when the ambient temperature is cooler it is then immediately transported to the winery to be dejuiced, ensuring minimal skin contact occurs. Every effort is taken to reduce phenolic extraction from the skins, minimising the need for fining. This is reflected in the wines which are soft and flavoursome.

As the retention of primary fruit flavours is the main objective, the juices are clarified and fermented using neutral wine yeasts. Post fermentation, some of the wines have extended yeast contact and malolactic fermentation which adds complexity.

We are so extremely proud of the 2009 Jacob's Creek Chardonnay given the climatic conditions that both growers and winemakers needed to manage.

We hope you are delighted as well.

# JACOB'S CREEK™ *True Character™*

<b>Colour:</b>	Brilliant, pale yellow
<b>Bouquet:</b>	Citrus, lemon blossom, fragrant and fresh. Aromatic with spicy oak, very attractive
<b>Palate:</b>	Soft creamy and mouth filling. Excellent balance between fruit flavours, buttery MLF flavours and toasty spicy oak flavours.
<b>Release Date:</b>	October 2009 onwards
<b>Food Complement:</b>	A medium bodied wine with attractive lemon, ripe peach, melon and subtle oak flavours. Enjoy on its own or with grilled vegetables, fish or chicken.
<b>Analysis:</b>	
<b>Alcohol:</b>	12.7% alcohol/volume.
<b>Total Acid:</b>	6.5g/L
<b>pH:</b>	3.2

