

## **Jacob's Creek Classic Pinot Grigio 2009**

### **Vintage Conditions:**

A cool and dry winter preceded the 2009 growing season, continuing the trend of weather conditions which has beset South Eastern Australia over the past 3 years. These conditions prevailed throughout spring and into early summer requiring the implementation of supplementary vineyard irrigation to maintain healthy grapevine status. Generally grape yields were similar to that of the 2008 vintage, whilst maintaining quality across both warm and cool viticultural regions. Very hot weather conditions were encountered during February where higher than average temperatures were observed across the whole of the South Eastern Australian regions. The above average temperatures recorded for early February brought forward the ripening of Pinot Grigio in most districts. Harvest commenced in mid February and continued through to Early March. The fruit was picked at optimum field temperatures of less than 15 degrees Celsius to minimise colour and phenolic pick up. The grapes selected for the 2009 Jacobs Creek Pinot Grigio were at ideal ripeness, varietal intensity and acid balance, which are reflected in this appealing and refreshing early drinking wine style.

### **Winemaking:**

This contemporary wine style is produced from the Pinot Grigio grape variety, which is closely related to the famous Pinot Noir variety. Pinot Grigio has distinctive grey blue colour as the fruit ripens, and therefore must be monitored very carefully during the ripening phase to ensure that the flavour is optimised, while limiting excessive colour development.

During the summer months of 2009 the Viticulturists and Winemakers spent numerous hours in the vineyards identifying quality parcels of Pinot Grigio fruit to achieve the desired flavour profile.

Great effort was taken at each stage to retain and maximise the natural varietal flavours produced in the vineyards. Harvesting was carried out in the cool of the night and the grapes immediately delivered to the winery. Here they were destemmed, crushed, and pressed to minimise skin contact time. Once the juice was removed from the skins and clarified, fermentation was carried out with selected yeast strains at cool temperatures to preserve the delicate varietal flavours.

# JACOB'S CREEK™

*True Character™*

<b>Colour:</b>	Light straw with pale bronze hues
<b>Bouquet:</b>	Appealing aroma's of fresh red apple and quince fruit, which are highlighted with a subtle background of lemon citrus and honeysuckle
<b>Palate:</b>	A fresh and lively palate revealing lemon citrus and fresh apple fruit flavours, these are complimented by a zesty natural acidity and soft lingering finish
<b>Release Date:</b>	September 2009 Onwards
<b>Food Complement:</b>	A light to medium bodied wine showing fresh lemon and pear fruit flavours with crisp green apple notes. Enjoy on its own or with canapés, seafood dishes or salads.
<b>Analysis:</b>	
<b>Alcohol:</b>	11% alcohol/volume.
<b>Total Acid:</b>	6.7 g/L
<b>pH:</b>	2.94

