



JACOB'S CREEK PINOT NOIR 2008

VINTAGE CONDITIONS

There was a below average rainfall during winter 2007. Spring was mild and there were rainfall periods in early November and December. A period of fine weather in November allowed good flowering and fruit set, affording above average yields. The vines showed vigorous growth and healthy canopies going into the New Year. The mild and dry conditions from mid-January through to the end of February were followed by an unprecedented heatwave which contributed to rapid ripening and good quality Pinot Noir, albeit on the riper end of the flavour spectrum.

WINEMAKING

Winemakers regularly visited key Pinot Noir vineyards during the latter stages of ripening, to select Pinot Noir parcels of a quality and style suitable for the Jacobs Creek label.

Fruit was destemmed and crushed to small static fermenters, where the focus was on retaining fruit freshness. Extraction during fermentation on skins was monitored to ensure gentle yet thorough extraction of colour and varietal flavour, within a framework of soft, fine tannin structure. After pressing off skins, the individual parcels were kept separate to preserve their character and personality, and provide a range of blending options to provide a soft, easy drinking fruit driven style, synonymous with the philosophy behind Jacob's Creek.

TASTING NOTE

Colour;

Medium depth red

Bouquet;

Fresh and varietal, with strawberries and dried herbs.

Palate;

A light to medium-bodied wine, balancing fresh varietal Pinot Noir flavours, soft acidity and fine, savoury, approachable tannins.

WINE DETAIL

Harvest Date: February-March 2008

Bottling Date:

ANALYSIS

Alcohol: 13.5% alc/vol

Total Acid: 5.8 g/L

pH: 3.52

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