

Jacob's Creek Classic Shiraz Rose 2009

Vintage Conditions:

The growing season leading up to the 2009 harvest followed a similar pattern to previous years. Conditions throughout winter and spring were very dry with minimal rainfall and growers were again relying on supplementary irrigation to ensure healthy canopies. A mini heat wave in the early part of February was offset by milder conditions throughout the remainder of the vintage resulting in disease free ripening and ideal flavour development. Jacob's Creek Shiraz Rose captures both the rich varietal fruit flavours of the warmer regions with the structure and spice from the cooler regions.

Winemaking:

Jacob's Creek Shiraz Rose is vintaged from Shiraz grapes, sourced from a variety of Australia's grape growing regions. A vibrant coral pink colour, attractive fresh berry aromas and soft spicy flavours are the hallmarks of this wine. This fresh fruit driven style is ideal for early drinking and is best served chilled.

For this wine, Shiraz vineyards having healthy canopies and fresh berry flavours were selected by winemakers during the lead up to picking. Fruit must be harvested when it is ripe enough to show the rich varietal intensity of Shiraz and also early enough that it retains its natural acidity and balance for the Rose style.

The Shiraz was cool night harvested and transported immediately to the winery. The natural colour is a result of the small proportion of time the wine spends on skins prior to crushing. Essential to this process are the cool conditions during night harvesting which also minimize phenolic and tannic extraction to give a soft, flavour rich style.

After clarification, the juice was cool fermented with a selected yeast strain at 12-15C to enhance varietal fruit characters. Final wines were blended, stabilized, and clarified before early bottling. The 2009 Jacobs Creek Shiraz Rose is an ideal accompaniment to a wide range of dishes which include pasta, white meats, seafood and poultry or can be enjoyed just as well on its own.

JACOB'S CREEK™ *True Character™*

Colour:	Vibrant Coral Pink in colour.
Bouquet:	Intense and appealing aromas of raspberry and cream with nuances of cherry and spice.
Palate:	Concentrated fruit flavours of raspberry and strawberry cream with hints of spice are balanced with a soft natural acidity, leading to a long, lingering flavoursome finish essential to this fresh fruit driven style.
Release Date:	August 2009 onwards
Food Complement:	A medium bodied wine with fresh raspberry and cherry flavours with hints of spice. Enjoy on its own or with light pasta dishes or a cheese platter.
Analysis:	
Alcohol:	12.2% alcohol/volume.
Total Acid:	6.4 g/l
pH:	3.07
Awards:	Silver: Riverina Wine Show 2009 Silver: Royal Melbourne Wine Show 2009 Bronze: Perth Royal Wine Show 2009 Bronze: Rutherglen Wine Show 2009 Bronze: Royal Adelaide Wine Show 2009 Bronze: National Wine Show of Australi 2009 Bronze: Royal Hobart Wine Show 2009

