



JACOB'S CREEK THREE VINES SHIRAZ CABERNET TEMPRANILLO 2007

VINTAGE CONDITIONS

An extremely dry winter preceded the 2007 growing season. This was then followed by dry conditions through spring and into early summer. Crop levels were well down on average for all red varieties, while vine vigour was retained. A hot February combined with the small crops brought vintage forward by several weeks compared with the norm. Low disease pressure was a feature. The hot, dry conditions and early ripening required fastidious attention to soil moisture levels, and some supplementary irrigation. Cool nights featured in most districts however, ensuring the retention of fresh flavours.

WINEMAKING

Winemakers needed to be on their toes due to the early vintage, regularly visiting the vineyards in the lead up to harvest to ensure the grapes were harvested at optimal flavour levels. Fresh, vibrant, ripe flavours without any overripe characters were sought for any parcels of Shiraz, Cabernet Sauvignon and Tempranillo under consideration for inclusion in the blend. Parcels were crushed separately to preserve their varietal and regional typicity. Winemaking techniques were essentially traditional and “non-interventionist”, with an emphasis placed on vibrancy and fruit intensity without excessive tannin harshness or over extraction, for those parcels which had been considered all the way back to the pre-harvest stage as potential inclusions in the blend. A percentage of the base wine components was matured in older, well-seasoned barrels. Once again the aim was to maintain a fruit-driven style; hence the oak was employed to provide a degree of richness, mellowness and complexity rather than obvious oak character. The individual base wine parcels were reviewed immediately prior to the assembly of the actual final blend. Shiraz and Cabernet have a proven track record in Australia as two varieties with wonderful synergy; Shiraz provides palate richness and soft sweet tannins while Cabernet Sauvignon provides complementary structure, body and length of flavour to the blend. Tempranillo adds the “x-factor”, providing additional layers of flavour complexity and a rich texture which is simultaneously silky and savoury.

SHOW AWARDS

Bronze - 1

TASTING NOTE

Colour:

Vibrant crimson and purple.

Bouquet:

The nose shows layers of youthful, spicy Satsuma plum and dark cherry aromas, with anise and blueberry, black olive and savoury red fruits.

Palate:

Medium bodied, softly textured and with great fruit intensity. The complementary richness of selected ripe Shiraz and the refinement of more elegant Cabernet Sauvignon parcels together provide an amazing array of classic fruit flavours which covers the length of the palate; this feature combines with a more contemporary, savoury edge attributable largely to the intriguing flavour and structure provided by Tempranillo. A balanced, complete wine, which has been artfully assembled so as to provide a wonderful partnership to a wide variety of cuisines and dining experiences. Try it with hearty Mediterranean dishes.

WINE DETAIL

Harvest Date: March - April 2007

Bottling Date: From July 2007

ANALYSIS

Alcohol: 12.8% alc/vol

Total Acid: 6.2 g/L

pH: 3.49

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