



JACOB'S CREEK THREE VINES SHIRAZ GRENACHE SANGIOVESE 2008

VINTAGE CONDITIONS

For the Three Vines blend, grapes are sourced from regions that winemakers see as expressing the most indicative characters of each varietal.

The Shiraz and Grenache come from various regions across South Eastern Australia. A combination of selected vineyards from warm and cool regions gives the Shiraz layers of flavour. Spice from the cooler regions and lovely plummy notes from the warmer area fruit. Grenache thrives in warmer regions showing its true varietal character with lovely spicy notes, and flavours reminiscent of raspberries and boiled lollies. It is no surprise that Grenache has become one of the most popular varieties in Australia to include in a Rose style blend.

Sangiovese is a variety relatively new to Australia. In Australia the influx of Italian immigrants from the 1950s onwards has seen this noble variety appear in areas where Italian descendents are making some of the most interesting wines in the country. The variety adds food-friendly savoury notes of red cherry and currants to the blend with a touch of dry tannin to finish.

WINEMAKING

The wine is a blend of Shiraz, Grenache, and Sangiovese with each varietal playing an integral part in the character of the finished wine. Early in the season winemakers and viticulturists worked together to identify the vineyards which best captured the fruit profile that they were hoping to achieve in the finished wine.

The extremely dry conditions of the 2008 vintage meant that the fruit was brought into the winery slightly earlier than usual. Careful vineyard management ensured the grapes were in pristine condition, showcasing classic varietal character.

The winemakers at our place have put together a blend of 3 grape varietals to make the perfect accompaniment to foods such as light pasta dishes and white meats. Shiraz delivers full ripe raspberry flavour and combined with the confectionary spice of Grenache and the dry savoury character of Sangiovese, results in an easy drinking light and fruit driven red wine that we hope you enjoy.

TASTING NOTE

Colour:

The wine has a lovely vibrant pale crimson colour.

Bouquet:

The nose is brimming with red cherry, raspberry, spice and violets.

Palate:

Medium bodied with wonderfully fresh acidity. The traditional plum, raspberry, and creamy cassis are indicative of Shiraz and Grenache. The Sangiovese shows as a textured savouriness. This well balanced wine is the perfect match for spicy food or red berry desserts.

WINE DETAIL

Harvest Date: Early to Mid March 2008

Bottling Date: January 2009

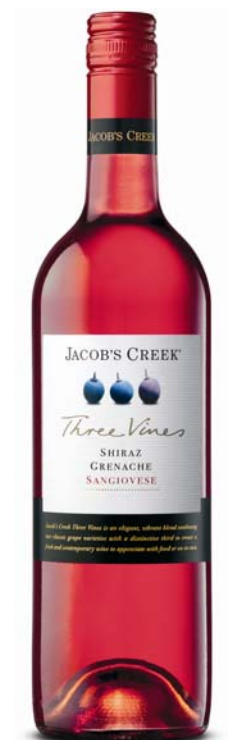
ANALYSIS

Alcohol: 13 % Alc/Vol

Total Acid: 6.8 g/l

pH: 3.04

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