



JACOB'S CREEK CHARDONNAY 2008

VINTAGE CONDITIONS

What a vintage. Grape growing regions nationally were experiencing drought conditions. Adding further to this was the uncertainty of water availability for irrigation due to restrictions. In October and November of 2007 there were predictions of the smallest national harvest since 1998. Water restrictions eased in December, freeing up water for irrigation. This ensured strong healthy canopies ideal for protecting the fruit during the hot months. January and February were mild, with ideal ripening and picking temperatures. March arrived and with it brought unseasonal hot weather. Fifteen days in excess of 35C, fortunately the majority of the fruit destined for Jacobs Creek Chardonnay had been picked at its optimum in ideal conditions. Disease pressure was low throughout the growing season due to the dry conditions.

WINEMAKING

We aim to have a broad flavour spectrum across parcels of Chardonnay destined for Jacobs Creek Chardonnay. Some parcels are fresh, lively and grassy others are riper, richer, melon peach flavours. We achieve this by getting dusty boot (It is the only way it can be done). Winemakers and Viticulturists criss-cross this big wide brown land of ours tasting every parcel of Chardonnay and determining the ideal harvest date

Extensive resources and logistic management are employed to ensure that each Chardonnay vineyard is picked at optimal maturity. The fruit is harvested at night when the ambient temperature is cooler, then immediately transported to the winery to be dejuiced ensuring minimal skin contact occurs. Every effort is taken to reduce phenolic extraction from the skins, minimising the need for fining. This is reflected in the wines, which are soft and flavoursome.

As the retention of primary fruit flavours is the main objective, the juices are clarified and fermented using neutral wine yeasts. Post fermentation, some of the wines have extended yeast contact and malolactic fermentation which add complexity.

SHOW AWARDS

Bronze - 1

TASTING NOTE

Colour:

Bright, vibrant pale yellow with green hues.

Bouquet:

Aromatic and fresh. Stone fruits, honeydew melon and citrus aromas combine with a subtle oak influence that imparts a light toasty, spicy background.

Palate:

Intense varietal expression with stone fruit, melon and lemon flavours that fills the palate. There is a buttery spicy complexity that compliments the fruit flavours creating a balanced wine with a soft creamy texture.

WINE DETAIL

Harvest Date: February to April 2008

Bottling Date: September 2008 onwards

ANALYSIS

Alcohol: 13% alc/vol

Total Acid: 6.1g/L

pH: 3.32

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