



JACOB'S CREEK GRENACHE SHIRAZ 2008

VINTAGE CONDITIONS

A cool and dry winter preceded the 2008 growing season. Dry conditions prevailed into spring and early summer requiring the implementation of supplementary irrigation to maintain healthy and protective grapevine canopies. Early February temperatures were slightly cooler than average in most regions, ideal for the gradual accumulation of essential grape sugars and flavours. Harvesting of Shiraz and Grenache occurred in late February and early March, which was advantageous as mid March saw a record breaking heatwave strike most of South Eastern Australia.

WINEMAKING

Vineyard assessments were regularly undertaken by winemakers during the ripening period, firstly to identify parcels of fruit displaying the specific flavour profile desired for Jacob's Creek Grenache Shiraz, and secondly to determine the optimum harvest date. At this stage the fruit, displaying maximum intensity and vibrancy of flavour, was harvested in the cool of the night and delivered to the winery. The grapes were then crushed and de-stemmed to stainless steel fermentation vessels.

Grenache parcels were fermented on skins for 6 – 9 days at mid to warm temperatures of 22 – 30°C to ensure the integration and softening of the natural grape tannins. Shiraz parcels were fermented at slightly cooler temperatures with some extended skin contact to maximise varietal spicy flavour and colour extraction. In both cases, great care was taken to ensure fresh fruit flavours were retained throughout the winemaking process. Final selection criteria prior to blending included freshness and generosity of spicy berry flavours combined with soft, integrated tannins. The wine was blended, clarified and then bottled as soon as possible after harvest in order to capture the attractive youthful fruit flavours which are such a key component of this style.

TASTING NOTE

Colour:

Vibrant medium crimson.

Bouquet:

Fresh and lifted aromas of cherries and raspberries are complemented by hints of Turkish delight, rose petal and white pepper.

Palate:

A fresh and vibrant palate with lively red berry fruits and confectionary flavours. The texture is soft and fleshy, with a clean refreshing finish, supported by a ripe tannin structure. Enjoy with a variety of Mediterranean style dishes. On a hot summer day try this wine served slightly chilled.

WINE DETAIL

Harvest Date: February 2008

Bottling Date: October 2008

ANALYSIS

Alcohol: 14.0% alc/vol

Total Acid: 6.3 g/L

PH: 3.41

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