



JACOB'S CREEK SAUVIGNON BLANC 2008

VINTAGE CONDITIONS

A cool and dry winter preceded the 2008 growing season, continuing the trend in weather conditions which has beset South Eastern Australia over the past 3 years. This prevailed throughout spring and into early summer requiring the implementation of supplementary irrigation to maintain healthy grapevine status. Generally grape yields were slightly higher than in the 2007 vintage, whilst maintaining quality across both warm and cool viticultural regions. Contrasting weather conditions were encountered during February where cooler weather with periods of rain were observed in the eastern regions and warm to hot conditions continued in the south of South Eastern Australia. Above average temperatures were recorded for Sauvignon Blanc in most districts. Harvest commenced in mid February and continued through to Early March. The fruit was picked at optimum field temperatures of less than 15 Degrees Celsius to minimise phenolic pick up. The Sauvignon Blanc was at ideal ripeness, varietal intensity and acid balance, which is reflected in this appealing and refreshing early drinking wine style.

WINEMAKING

The fruit was harvested in the cool of the night and gently pressed to minimise skin contact, resulting in fresh soft clean juice.

After clarification the juice was cool fermented using specially selected yeast strains to enhance the Sauvignon Blanc varietal fruit flavours.

Immediately after fermentation a fastidious selection process was carried out by the winemaker to ensure that only Sauvignon Blanc of the utmost quality and fruit complexity was used in the final blend. Anaerobic wine handling prior to and during packaging has ensured that the fresh fruit aromas and flavours of this attractive wine style are retained within the screw capped sealed bottle.

TASTING NOTE

Colour:

Pale straw with green hues. Vibrant.

Bouquet:

Tropical notes of guava and lychee with a background of grapefruit and passionfruit.

Palate:

Light and delicate with a tight acidity which finishes with a lingering minerality.

WINE DETAIL

Harvest Date: Mid February to Mid March 2008

Bottling Date: Early August 2008 onwards

ANALYSIS

Alcohol: 12.5% alc/vol.

Total Acid: 6.9g/L

pH: 3.17

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