



JACOB'S CREEK SHIRAZ ROSÉ 2008

VINTAGE CONDITIONS

Continuing drought conditions were encountered throughout the whole of the 2008 growing season. Supplementary vineyard irrigation was a necessity to maintain healthy canopies and retain consistent crop levels. Generally mild to warm conditions were prevalent during veraison this allowed disease free ripening and relatively early harvest dates. The fruit ripened consistently maintaining natural balanced acidity and fresh, ripe, varietal flavours. Jacob's Creek Shiraz Rose captures both the rich berry fruit flavours of the warmer grape growing districts with the structure and spice from the cooler regions.

WINEMAKING

Jacob's Creek Shiraz Rose' is vintaged from Shiraz grapes, sourced from a variety of Australia's grape growing regions. Vibrant pink colour, attractive fresh berry aromas and soft spicy flavours are the hallmarks of this wine. This fresh fruit driven style is ideal for early drinking and is best served chilled.

For this wine, Shiraz vineyards having healthy canopies and fresh berry flavours were selected by winemakers during the lead up to vintage. Fruit must be harvested when it is ripe enough to show the rich varietal intensity of Shiraz and also early enough that it retains its natural acidity and balance for the Rose' style.

The Shiraz was cool night harvested and tank pressed as soon as the grapes arrived at the winery. The natural pink colour is a result of the rapid tank press process which extracts a small amount of colour from the skins and minimizes phenolic and tannic extraction to give a soft, flavour rich style.

After clarification, the juice was cool fermented with a selected yeast strain at 12-15C to enhance varietal fruit characters. Final wines were blended, stabilized, and clarified before early bottling. A small amount of residual carbon dioxide is present as a result of the yeast fermentation and early bottling which adds zest to the mouth feel and finish of the wine.

The 2008 Jacobs Creek Shiraz Rose is an ideal accompaniment to a wide range of dishes which include pasta, white meats, seafood and poultry or can be enjoyed just as well on its own.

SHOW AWARDS

Bronze - 1

TASTING NOTE

Colour:

Attractive Coral Pink.

Bouquet:

Fresh raspberry and confection fruit aromas are highlighted with hints of cherry and cinnamon spice nuances.

Palate:

A delicate and soft Rose style, with revealing fleshy raspberry enhanced with strawberry and cream. This is supported with natural, soft acidity leading to a zesty and vibrant finish.

WINE DETAIL

Harvest Date: February to March 2008.

Bottling Date: December 2008 onwards

ANALYSIS

Alcohol: 12.5% V/V alcohol

Total Acid: 6.6 g/l

pH: 3.18

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