



JACOB'S CREEK TEMPRANILLO 2008

VINTAGE CONDITIONS

There was a below average rainfall during winter 2007. Spring was mild and there were rainfall periods in early November and December. A period of fine weather in November allowed good flowering and fruit set, affording above average yields. The vines showed vigorous growth and healthy canopies going into the New Year. The mild and dry conditions from mid-January through to the end of February were followed by an unprecedented heatwave which contributed to rapid ripening of Tempranillo vineyards, with flavours at the riper end of the flavour spectrum.

WINEMAKING

Individual vineyards were regularly monitored throughout the ripening period, with berry flavour ripeness and sugar/acid balance used as the criteria for determining optimum harvest dates. Parcels of fruit were de-stemmed and crushed into static and rotary fermentation vessels and fermented on skins for around seven to ten days, at temperatures between 18 and 26°C. Cap management techniques were optimised for each individual parcel, to maximise the extraction of desirable colour and flavour components while maintaining soft tannin structures typical of the Jacobs Creek style. On pressing off of skins, the free-run and the pressings components were blended together to give greater tannin structure and balance to the wine. The various components were matured separately before allocation into the final blend.

TASTING NOTE

Colour;

Mid depth crimson red

Bouquet;

Classic varietal Tempranillo characters of black cherry and savoury spice

Palate;

Medium bodied, with savoury fruit flavours and softly textured tannins; an ideal accompaniment to Mediterranean food.

WINE DETAIL

Harvest Date: February – April 2008

Bottling Date: TBA

ANALYSIS

Alcohol: 13.5% alc/vol.

Total Acid: 6.2 g/L

pH: 3.69



www.jacobs-creek.com