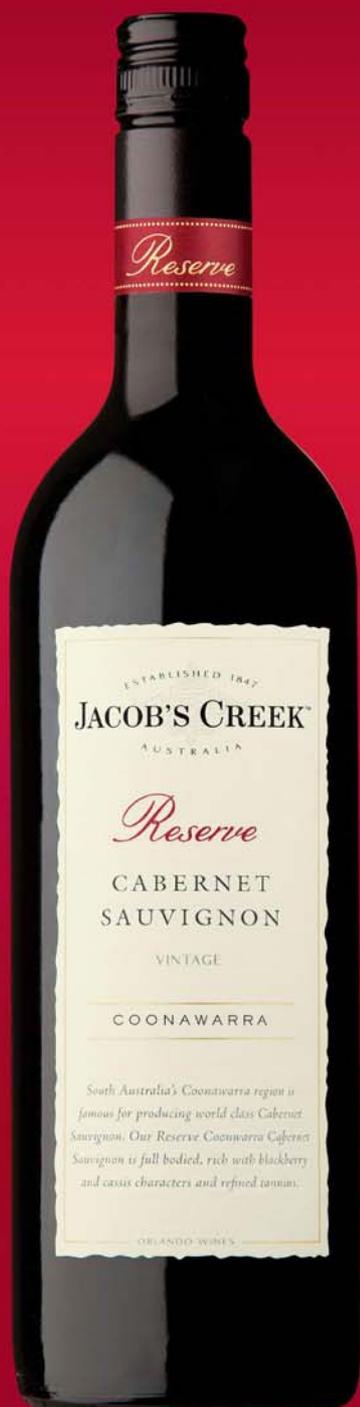


JACOB'S CREEK™

*Reserve*



JACOB'S CREEK™

*True Character*

## *Jacob's Creek Reserve Coonawarra Cabernet Sauvignon 2009*

**Region:**

Coonawarra

**Colour:**

Deep crimson red with purple hues.

**Bouquet:**

Fresh blackcurrant and dark berry fruit aromas on the nose exuding typical Coonawarra characteristics. Hints of black olive and licorice balanced with nuances of cedar and vanilla from fine grain French oak.

**Palate:**

Generous ripe cassis flavours with tobacco leaf supported by subtle integration of oak leading to a rich, smooth finish.

**Release date:**

October 2010

**Cellaring Potential:**

Excellent drinking now and will continue to improve over the next ten years.

**Serving suggestion:**

An ideal accompaniment to osso bucco, beef rib roast or mature cheeses.

**Alcohol:**

13.9% alcohol by volume

**Awards:**

Silver medal: International Wine Challenge 2011

Silver medal: 2011 Critics Challenge International Wine Competition – USA

*Coonawarra*  
*Cabernet Sauvignon*  
2009

**Vintage Conditions:**

Normal rainfall in the Coonawarra region during the winter of 2008 provided good soil moisture levels for budburst in early spring, and fortunately spring continued to be free of frost events. This allowed for excellent vine establishment for the growing season, although wind and cloud cover in November extended vine flowering and resulted in reduced fruit set and lower crop levels. This reduction in yield combined with temperatures that were slightly lower than average allowed the vines to evenly ripen fruit to maturity. These relatively cool dry summer conditions are typical of Coonawarra's maritime climate which provide for the gradual accumulation of essential grape sugars and flavours, but the slightly cooler conditions experienced in 2009 contributed to the leafy notes in this wine. Overall the vintage provided good varietal definition and Cabernet Sauvignon with distinct regional Coonawarra character.

**Winemaking:**

Our winemakers and viticulturalists made regular vineyard inspections of our Coonawarra vineyards during the ripening period. They monitored the fruit carefully in order to select those parcels of high quality fruit which displayed strong varietal character and good regional expression, appropriate for Jacob's Creek Reserve Coonawarra Cabernet Sauvignon. The fruit was then harvested at optimal ripeness, based on the key indicators of flavour intensity, sugar and acid balance. Individual fruit parcels were de-stemmed and crushed into static and potter fermenters for fermentation on skins typically between 10 - 15 days, with temperatures maintained between 18 - 28°C. The ferments were tasted twice daily to ensure an appropriate maceration regime was employed, so as to achieve a thorough yet gentle extraction of colour as well as desirable flavours and tannins from the grape skins. The various wine parcels were matured separately for eighteen months in French oak hogsheads and then reviewed for inclusion in the blend. Those parcels showing regional characteristics of intense, pristine Cabernet fruit flavours and fine, persistent tannins indicative of longevity were set aside for the Jacob's Creek Reserve Coonawarra Cabernet Sauvignon, with the final blend being brought together for bottling in late 2010.

**Analysis:**

**Alcohol:** 13.9% alc. /vol.  
**Total Acid:** 7.5 g/L  
**pH:** 3.52