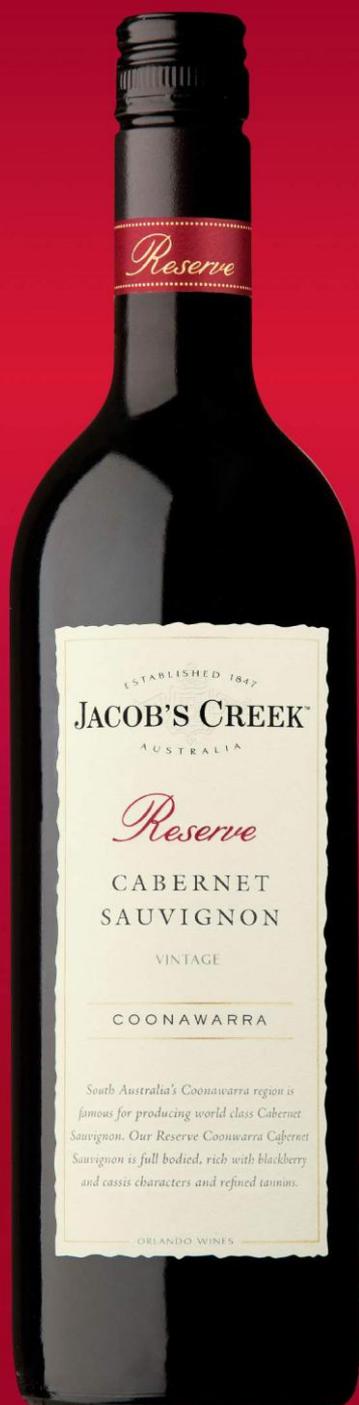


JACOB'S CREEK™

Reserve



JACOB'S CREEK™

True Character

Jacob's Creek Reserve Coonawarra Cabernet Sauvignon 2010

Region:

Coonawarra

Colour:

Deep crimson red with purple hues

Bouquet:

Fresh blackcurrant and blackberry fruit aromas on the nose exuding typical Coonawarra characteristics. Hints of spice and liquorice 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:

June 2012

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:

14.0% alcohol by volume

Awards:

Gold medal: 2012 International Wine & Spirit Competition

Silver medal: 2013 Critics Challenge International Wine Comp. - USA

Silver medal: 2013 Tasters Guild Int. Wine Judging – USA

Silver medal: 2013 Pacific Rim Int. Wine Comp. – USA (Class 109)

*Coonawarra
Cabernet Sauvignon
2010*

Vintage Conditions:

Good winter rains were recorded prior to the 2010 growing season in the Coonawarra region. Ideal cool to mild weather was observed during early spring. These conditions together with excellent soil moisture profiles promoted healthy vine canopy development. Warm to hot conditions followed until early February when milder weather was experienced. From then until harvest in March there were perfect conditions for ripening which produced balanced crops of healthy full flavoured fruit with strong tannin, freshness and structure.

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 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 mid 2012.

Analysis:

Alcohol: 14.0% alc. /vol.
Total Acid: 7.0 g/L
pH: 3.55