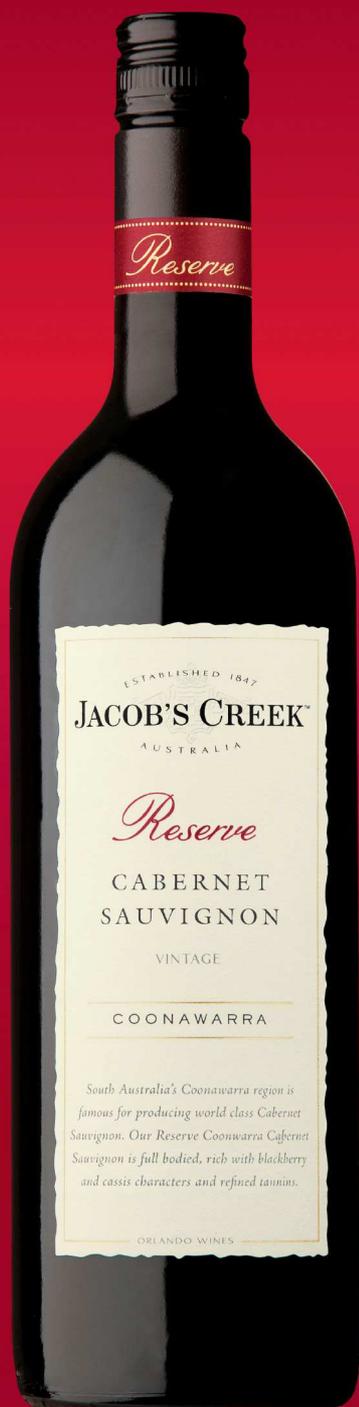


JACOB'S CREEK™

Reserve



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True Character

Jacob's Creek Reserve Coonawarra Cabernet Sauvignon 2008

Region:

Coonawarra

Colour:

Deep crimson red.

Bouquet:

Typical Coonawarra characteristics of mint and blackberry, with rich blackcurrant and dark berry fruit aromas on the nose, highlighted by spicy cinnamon oak.

Palate:

Generous ripe cassis flavours and a hint of black olive, supported by subtle integration of oak leading to a rich, smooth finish.

Release date:

July 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:

14.5% alcohol by volume

*Coonawarra
Cabernet Sauvignon
2008*

Vintage Conditions:

The 2008 vintage in the Coonawarra was anything but average. The preceding winter was drier than average, with some frost events which fortunately appeared to have little effect on our vines. Early spring rains and a relatively wet spring provided good levels of soil moisture which resulted in excellent bud-burst and strong vine health. Although the rest of summer was dry, it was also cooler than average especially during February. These relatively cool dry summer conditions were ideal for the gradual accumulation of essential grape sugars and flavours, resulting in good varietal definition for Cabernet Sauvignon. Coonawarra's Maritime climate reduced the severity of an extreme heat wave experienced by most South Australian regions in early to mid March 2008. Nevertheless the hotter than average start to autumn hastened fruit maturity, accumulating Baume and colour more rapidly. As a result the 2008 Cabernet Sauvignon vintage had yields slightly below average but showing excellent colour, ripeness and distinct regional flavour.

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 mid 2010.

Analysis:

Alcohol: 14.5% alc./vol.
Total Acid: 6.9 g/L
pH: 3.45