

JACOB'S CREEK™

Reserve



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True Character

Jacob's Creek Reserve Adelaide Hills Chardonnay 2011

Region:

Adelaide Hills

Colour:

Vibrant pale straw with green hues

Bouquet:

Attractive aromas of lemon citrus and cashew, with subtleties of honeydew melon and spice

Palate:

A complex palate of fresh lemon pith and roasted hazelnuts, balanced with subtleties of rice pudding and an underlying textural creaminess. A restrained palate with tight mineral acidity and a chalky structure that adds freshness and length to the palate.

Release date:

February 2012

Cellaring Potential:

Attractive drinking now and with careful cellaring will gain further complexity in bottle over the next 5 to 7 years.

Serving suggestion:

Serve chilled. An ideal accompaniment to roast chicken, pan-seared swordfish or vegetarian dishes.

Alcohol:

12.5% alcohol by volume

Awards:

Silver Medal: 2012 Los Angeles International Wine & Spirits Awards

Silver Medal: 2012 Tasters Guild International Wine Judging – USA

Silver Medal: 2012 Critics Challenge International Wine Comp. - USA

Silver Medal: 2012 Decanter Asia Wine Awards – Hong Kong

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Vintage Conditions:

Strong winter rains preceded the 2011 growing season in the Adelaide Hills. Very cool temperatures and higher than average rainfall was observed throughout spring resulting in healthy development of vine canopies. The summer months saw a continuation of the cool and wet conditions, which became a challenge for many growers. However, frequent vineyard inspections by our Viticulturists and Winemakers throughout January and during the ripening period in February and March ensured fruit integrity was maintained. The fruit was picked at a slightly lower ripeness level than previous years in order to retain the attractive clean and fresh cool climate varietal characters in the resulting wine. Fruit was harvested in the cool of the night to minimise phenolic extraction and ensuring retention of fresh mineral acidity, typical of premium Adelaide Hills Chardonnay.

Winemaking:

Regular winemaker visits to each block in Adelaide Hills were undertaken to assess the fruit during the ripening period to ensure it was picked at the optimum time. In addition, the best parcels of premium Chardonnay showing strong regional and varietal expression were set aside in the vineyard by our winemakers for the Reserve Adelaide Hills blend. Picking occurred in the cool of night, followed by gentle pressing to protect the fruit and minimise phenolic extraction in the juice. Each batch of juice was kept separate, clarified to different levels and nurtured in barrel for primary ferment, malolactic fermentation and battonage. A small proportion of new French oak was used to add complexity without dominating the fresh citrus fruit characters typical of the region. Additional techniques such as fermentation with wild yeasts and minimal intervention have imparted a wide range of textures, secondary characters and complexity to the fruit characters. The final blend incorporates all of these components to show superb fruit expression and dedicated winemaking to produce a rich, balanced and modern style Adelaide Hills Chardonnay.

Analysis:

Alcohol: 12.5 alc. /vol.
Total Acid: 6.2 g/L
pH: 3.28