

JACOB'S CREEK™

Reserve



JACOB'S CREEK™

True Character

Jacob's Creek Reserve Adelaide Hills Chardonnay 2012

Region:

Adelaide Hills

Colour:

Vibrant pale straw with green hues

Bouquet:

Lifted bouquet of citrus, white peach and fig balanced with nuances of cashew and cedar.

Palate:

An attractive palate of fresh citrus and stone fruits enhanced with subtle oak, providing spice and textural creaminess. Tight mineral acidity and vibrant fresh fruit characteristics creates a wine of great finesse and structure.

Release date:

August 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 cream based pasta dishes or roasted chicken.

Alcohol:

13.0% alcohol by volume

Awards:

- Gold & Trophy: 2013 Sydney Royal Wine Show (Class 33)
- Gold medal: 2013 China Wine & Spirits Awards
- Gold medal: 2013 Les Citadelles du Vin - France
- Gold medal: 2013 Korea Wine Challenge
- Silver medal: 2013 Sommelier Challenge - USA
- Silver medal: 2013 International Wine & Spirit Competition - UK
- Silver medal: 2013 San Francisco International Wine Competition
- Silver medal: 2013 Selection Moniales des Vins - Canada
- Silver medal: 2013 Tasters Guild Int. Wine Judging - USA
- Silver medal: 2013 Pacific Rim Int. Wine Comp. – USA (Class 303)
- Silver medal: 2012 Royal Melbourne Wine Show (Class 10)

Adelaide Hills Chardonnay 2012

Vintage Conditions:

Prior to budburst leading into September, winter rainfall was close to long term average for most parts of the Adelaide Hills. resulting in full soil moisture profiles. Weather conditions continued to be cooler throughout October to December providing minimal stress on the vines. Estimated low yields materialised which in turn brought the 2012 vintage earlier than average. Moderate conditions in the summer months with warm days and cool nights were ideal for allowing the fruit to ripen evenly and the retention of natural acidity and fresh varietal flavours. Very few rain events during the final ripening period meant the disease risk was very low. The combination of these weather conditions provided fruit for our 2012 Adelaide Hills Reserve Chardonnay of the highest quality. A vintage to remember.

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: 13.0 alc. /vol.
Total Acid: 6.1 g/L
pH: 3.30