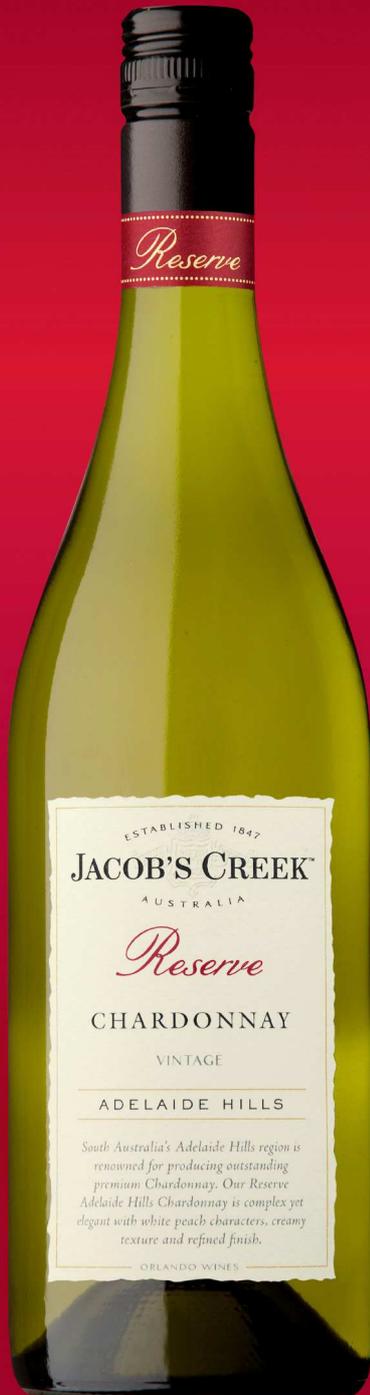


JACOB'S CREEK™

*Reserve*



JACOB'S CREEK™

*True Character*

## *Jacob's Creek Reserve Adelaide Hills Chardonnay 2008*

**Region:**

Adelaide Hills

**Colour:**

Brilliant pale yellow with touch of green.

**Bouquet:**

A genuine cool climate style. Restrained lemon blossom aromas and tropical notes are definitely merged with classy French Oak which adds subtle toasty, nutty characters.

**Palate:**

Beautifully balanced with a taut lemony acid structure. The palate has excellent length, weight and texture.

**Release date:**

May 2011

**Cellaring Potential:**

Attractive drinking now, and with careful cellaring will gain further complexity in bottle over the next 3 to 5 years.

**Serving suggestion:**

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

**Alcohol:**

14% alcohol by volume

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## *Adelaide Hills Chardonnay 2008*

### **Vintage Conditions:**

The 2008 Adelaide Hills season was typified by relatively mild and dry conditions preceding a hot spell mid to late March. Earlier in the season, winter rainfall was on the low side of the normal range; however, spring was well below average for rainfall and well above for temperature. The combination of these two climatic conditions accelerated ripening and again we found ourselves picking mid February, four weeks earlier than usual. The greatest concern for all was managing a correct soil moisture regime to ensure that the vines developed strong healthy canopies to protect the fruit during the warm conditions. There was no disease pressure due to the warm, dry conditions.

### **Winemaking:**

As with any vintage there are always new challenges to be faced. For vintage 2008 it was the hot spell in March. Winemakers had to make quick decisions as the grapes ripened during the warm conditions. Weather data had to be watched closely to ensure grapes were harvested on cooler nights. This attention to detail paid off as the resultant wine has vibrant fruit flavour with an appealing soft finish.

### **Analysis:**

**Alcohol:** 14 alc. /vol.  
**Total Acid:** 7.4 g/L  
**pH:** 3.19