

JACOB'S CREEK™

Reserve



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True Character

Jacob's Creek Reserve Adelaide Hills Chardonnay 2009

Region:

Adelaide Hills

Colour:

Pale yellow with vibrant green hues

Bouquet:

Highly fragrant cool climate varietal aromas of citrus and white peach, with a touch of spicy oak.

Palate:

Lemon citrus with a hint of cashew nut and rich, textural creamy weight. A full flavoured wine with crisp acidity that provides an elegant structure and great length.

Release date:

July 2010

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:

13.5% alcohol by volume

Adelaide Hills Chardonnay 2009

Vintage Conditions:

The Adelaide Hills produced an outstanding vintage for cool-climate Chardonnay in 2009. It began with a cool winter in which rainfall was better than the two previous years. While this was still below the long term average, it was sufficient to provide good soil moisture levels coming into spring. This was fortunate as the remainder of spring and summer remained very dry, except for a single downpour in December. The start of summer was also unusually cool which delayed veraison. As a result, a hot spell in early February that negatively affected fruit in other regions was too early to affect Adelaide Hills' Chardonnay which ripens later in the cooler climate. The rest of the vintage in the Adelaide Hills saw lovely weather conditions with cool nights from mid February through March which meant that fruit condition, flavour and acid balance were excellent. The wide spectrum of micro-climates within the Adelaide Hills region lead to a range of expressions of the Chardonnay variety, with the best examples in 2009 exhibiting clean, citrus fruit with natural acidity that are suitable for making modern styles of age worthy 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 Adelaide Hills Chardonnay.

Analysis:

Alcohol:	13.5 alc./vol.
Total Acid:	6.4 g/L
pH:	3.15