

Jacob's Creek Grenache Shiraz 2012

Colour:

Medium depth ruby red

Bouquet:

Bright and lively on the nose, with ripe, spicy black cherry and raspberry fruits complemented by hints of Turkish delight and white pepper

Palate:

A fresh and vibrant palate with spicy red berry fruits and confectionary flavours supported by soft, ripe tannins with a clean refreshing finish. Try serving this wine slightly chilled on a hot summer day

Release date:

From December 2012

Serving suggestion:

Enjoy with a variety of Mediterranean style dishes

Alcohol:

13.8% alcohol/volume.

Awards:

Bronze medal: 2013 Cowra Wine Show (Class 61)

Bronze medal: 2013 Cairns Show Wine Awards (Class 7.4)

Bronze medal: 2013 Decanter World Wine Awards - UK



JACOB'S CREEK™
True Character

Grenache Shiraz 2012

Vintage Conditions:

Very good rains were recorded across all grape growing regions throughout South East Australia during the winter preceding the 2012 growing season. Mild weather with moderate rainfall was observed throughout spring providing excellent soil moisture profiles which promoted healthy vine canopy development, without the necessity for early season supplementary irrigation. The summer months were generally warm to hot across all regions of South Eastern Australia, producing one of the very best vintages of recent years. Vineyard assessments were regularly undertaken by winemakers during the ripening period to identify parcels of fruit suiting the style of Jacob's Creek Grenache Shiraz. At optimum ripeness the fruit showed maximum intensity and vibrancy of flavour with full colour development in the skins and soft, supple fruit tannins. Harvesting took place throughout March.

Winemaking:

Vineyard assessments were regularly undertaken by winemakers during the ripening period, firstly to identify parcels of fruit displaying the specific flavour profile desired for Jacob's Creek Grenache Shiraz, and secondly, to determine the optimum harvest date. Fruit was harvested in the cool of the night and delivered to the winery. The grapes were then crushed and de-stemmed to stainless steel fermentation vessels. Grenache parcels were fermented on skins for 7 – 12 days at warm temperatures of 22–30°C to ensure the extraction and integration of the natural grape tannins. Shiraz parcels were fermented at slightly cooler temperatures to maximise varietal spicy flavour extraction. In both cases, great care was taken to ensure fresh fruit flavours were retained throughout the winemaking process. Final selection criteria prior to blending included freshness and generosity of spicy berry flavours combined with soft, integrated tannins. The proportions of Grenache and Shiraz used in the final blend were 63% and 37%, respectively. The wine was blended, clarified and then bottled soon after harvest in order to capture the attractive youthful fruit flavours which are such a key component of this style.

Analysis:

Alcohol:	13.8% alc/vol.
Total Acid:	5.2 g/L
pH:	3.51