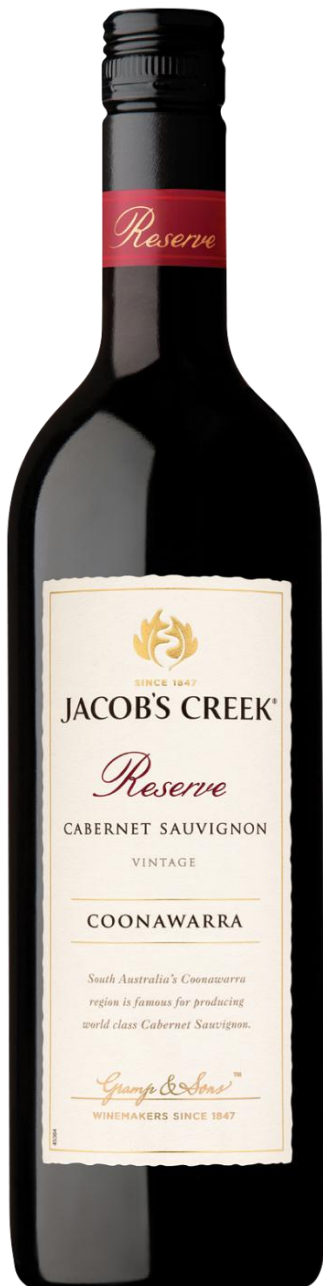




JACOB'S CREEK®

Reserve

COONAWARRA CABERNET SAUVIGNON - 2012



REGION

Coonawarra

COLOUR

Deep crimson red

BOUQUET

Aromas of leafy cassis, mint chocolate, tobacco and dried herbs are balanced with subtle cedar and cinnamon spice notes derived from maturation in French hogsheads

PALATE

An elegant yet powerful wine with classic Coonawarra regional characters of vibrant cassis and blackberry flavours integrated with fine, silky fruit tannins, providing excellent length and structure

RELEASE DATE

Bottled Dec 2013

SERVING SUGGESTION

An ideal accompaniment to lamb cutlets or beef rib roast

CELLARING POTENTIAL

Excellent drinking now and will continue to improve over the next five years

ALCOHOL

14.2% alcohol by volume

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VINTAGE CONDITIONS

Steady winter rainfall extending into early spring helped replenish moisture in the famed Coonawarra soils prior to the 2012 growing season. An early burst of warm weather in September and October meant budburst started earlier than usual. There were no frosts recorded and a few small rain events followed. Flowering started late in October and windy conditions provided a lower fruit-set than in recent years. This, combined with above average temperatures from November to January meant berries were smaller than usual which yielded lower crop levels. Veráison started a couple of weeks early due to a hot, dry spell late in January. The continuing dry conditions in February provided rapid accumulation of sugars in the grapes. Then milder weather in March slowed proceedings with colour and flavour accumulated gradually and harvest began in mid-March. The perfect latter-ripening conditions produced balanced crops of healthy full-flavoured fruit with strong tannin, freshness and structure. The parcels of Cabernet Sauvignon grapes also showed good natural acidity and strong Coonawarra regional characters

WINEMAKING

Our winemakers made regular visits to the vineyards throughout the ripening process. Only those vineyards displaying all the regional and varietal hallmarks of Coonawarra Cabernet Sauvignon were nominated for inclusion in this blend. The parcels of fruit were machine harvested and delivered to the winery. The fruit from each individual vineyard was kept separate, in order to retain vineyard identity and to provide blending options at a later stage during winemaking. The parcels earmarked for inclusion in the blend were crushed and de-stemmed into static fermenters where they were fermented using selected neutral yeast strains. The ferments were carefully managed using a combination of 'drain and returns' and 'pump overs' to achieve optimal extraction of colour, flavour and tannin from the skins. Fermentation temperatures were carefully controlled to ensure an average of 15-18 days on skins. At the completion of fermentation the wines were pressed off skins and the free run and pressings fractions combined. The wines were then filled to a range of carefully selected oak hogsheads for malolactic fermentation and subsequent maturation. After approximately 17 months the individual barrels were tasted, and only those of outstanding quality were included in the final blend

ANALYSIS

14.2% alcohol/volume

6.4 g/L total acid

3.50 pH