



JACOBS CREEK®

*Reserve*

## MARGARET RIVER CHARDONNAY - 2013

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### REGION

Margaret River

### COLOUR

Pale straw with green hues

### BOUQUET

Ripe nectarine with spicy oak and hints of roasted cashew nut from French barrel fermentation

### PALATE

This is a beautifully structured wine. The palate is dense and generous, with stonefruit and vanilla toast flavours and a fine creamy texture. There is soft acidity and a distinctive savoury note to finish.

### RELEASE DATE

November 2013

### SERVING SUGGESTION

Serve chilled. An ideal accompaniment to grilled vegetables and roasted chicken dishes

### CELLARING POTENTIAL

Attractive drinking now but will reward careful cellaring over the next 3 years

### ALCOHOL

13.2% alc/vol



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### VINTAGE CONDITIONS

Margaret River celebrated a standout vintage in 2013, with weather conditions ideal for white wine grapes in particular. The result was fruit of high quality and true regional expression. Yields were slightly down because of some brief wild weather before Christmas, but the mild and sunny conditions that followed allowed our Chardonnay grapes to reach full maturity, with good natural acidity and full rich flavours, without harsh heat or storm damage.

### WINEMAKING

Even in ideal conditions we left nothing to chance. Our winemaker made regular visits to the vineyard during the ripening period to select fruit displaying strong regional and varietal expressions and ensure it was harvested at the optimum time. Picking occurred in the cool of night, followed by gentle pressing to protect minimum 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. The wine then spent 9 months in a mix of new and old American oaks to add complexity without dominating the stone 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.

### ANALYSIS

13.2% alc/vol

5.8g/L total acid

3.43 pH