



JACOB'S CREEK®

DOUBLE BARREL SHIRAZ 2012



REGION

Barossa

COLOUR

Deep crimson with a solid purple hue

BOUQUET

Lifted liquorice spice with dark plum and toasty notes

PALATE

Double Barrel Shiraz has a full and generous palate with a beguiling mix of sweet red fruits and dark chocolate indicative of its origins as Barossa Shiraz. Subtle toasty vanillin derives from aging in traditional French and American oak wine barrels. The careful use of aged Scotch whisky barrels for finishing has added complex nuances of almond-husks and also softened the dense tannins to yield an incredible smoothness.

RELEASE DATE

July 2014

SERVING SUGGESTION

Pan seared Scotch Fillet of beef wrapped in smoky bacon

CELLARING POTENTIAL

Excellent drinking now, and has the potential to develop for up to 10 years if cellared under ideal conditions.

ALCOHOL

14.4% alcohol by volume

DOUBLE BARREL SHIRAZ 2012

VINTAGE CONDITIONS

Winemakers considered 2012 just about the “perfect” vintage in the Barossa. Plenty of warm weather with no sharp heat waves meant lovely even ripening and the result was outstanding Shiraz that will age beautifully. The mean temperature in spring was slightly above average, which led to good vegetative growth, healthy vines and early maturation. This was followed by a summer where the mean maximum temperature was cooler than average which allowed consistent ripening of vibrant primary fruit and dense, plush tannin. With the vines well set from the growing season, ideal ripening conditions, and rains that held off until after vintage, the result was a slightly early harvest with excellent grape quality in the Barossa.

WINEMAKING

Our winemakers combined innovation with traditional winemaking to create this first release of Double Barrel Shiraz.

The premium Barossa Shiraz parcels selected were particularly rich, dense and full bodied to allow additional aging in whisky barrels without compromising style or quality. After harvest the fruit was gently crushed and de-stemmed into a range of static fermenters, and temperatures were carefully controlled during fermentation to ensure optimal colour, tannin and flavor extraction from the skins. As is appropriate for high quality wine, each parcel was matured in carefully selected new and used French or American oak hogsheads for 12 to 18 months. A rigorous tasting process led the winemakers to select those barrels that would make up the Double Barrel Shiraz blend.

It is the second barrel treatment that makes Jacob’s Creek Double Barrel truly unique. After blending, the winemakers finish 100% of the blend in old Scotch whisky barrels which are made of American white oak. It had been evident from previous trials that the rich intensity and dense tannins of Barossa Shiraz was a ready match for the assertive style of Scotch whisky barrels.

Whisky barrels differ from wine barrels as they are kiln-dried rather than seasoned; are scorched at higher heats; and have narrower staves and thus more joints which allows greater oxygen exchange. During our special Double Barrel finishing technique, the tannins worked as an antioxidant, allowing complex developed characters to evolve while softening the tannins in the process. The influence is subtle but discernible on the palate.

ANALYSIS

14.4% alcohol/volume

6.6 g/L total acid

3.51 pH