



SINCE 1847

JACOBS CREEK®

**TWO LANDS
CHARDONNAY - 2014**



REGION

South Australia

COLOR

Vibrant straw hue with green tints

BOUQUET

White peach and melon varietal aromas with an attractive creamy nutty and toasty character

PALATE

A vibrant, generous Chardonnay with ripe melon and white peach flavors, cut through with zesty citrus notes

RELEASE DATE

March 2015

SERVING SUGGESTION

Smoked chicken with a hazelnut and quinoa salad

CELLARING POTENTIAL

Excellent drinking now, and will continue to evolve over the next five to ten years

ALCOHOL

13.2% alcohol by volume



SINCE 1847

JACOB'S CREEK®

TWO LANDS CHARDONNAY - 2014

VINTAGE CONDITIONS

The 2014 vintage experienced some unpredictable weather across South Australia, however careful vineyard management produced rich fruit with pronounced varietal flavors. For this Two Lands Chardonnay grapes were sourced from three key regions in the Limestone Coast zone, where the season was long and drawn out, in stark contrast to the two previous years. Rainfall was higher than average during winter and early spring, though September temperatures were mild with no reported frosts. It was cool to mild during flowering, but warmer than average during veraison and ripening. The five weeks leading to harvest were cool to cold and dry, with large diurnal temperature ranges. As a result, yields were generally down, but fruit quality was high.

WINEMAKING

This Two Lands Chardonnay is a fusion of winemaking expression. Jacob's Creek Chief Winemaker Bernard Hickin and award-winning Californian winemaker Ehren Jordan set out to create a distinctive, full-flavoured Chardonnay that combines Australian character and Californian craftsmanship. With his extensive knowledge of South Australian vineyards, Bernard selected the right fruit to match their vision for a vibrant wine that would showcase its generous varietal flavours in new and exciting ways. He chose parcels from the Padthaway, Wrattenbully and Coonawarra regions and together the winemakers decided to pick the fruit later in the season than normal, allowing time on the vine to increase sugar levels and reduce acidity.

Ehren then suggested stopping fermentation before the wine was bone dry, leaving some natural residual sugar and creating a fuller mouth-feel. Selected parcels went through malolactic fermentation and spent time in contact with French oak, as well as time on yeast lees, to soften the acidity and add texture. In addition, some parcels were fermented with wild yeast, delivering additional complexity to the rich, ripe fruit flavours.

ANALYSIS

13.2% alcohol/volume

6.6g/L total acid

3.38 pH

4 g/L residual sugar (approximate)