



# JACOB'S CREEK®

CLASSIC

## GRENACHE SHIRAZ – 2014

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### REGION

South Eastern Australia

### COLOUR

Medium crimson red

### BOUQUET

Cherry and Turkish delight aromas lifted by a hint of spice

### PALATE

A lively, medium bodied wine showcasing bright berry flavours, subtle toasty oak and a long, fruit-driven finish

### FOOD MATCH

Spiced pork fillet

### ANALYSIS

14.3% alcohol/volume



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### VINTAGE CONDITIONS

The 2014 vintage was one of climatic extremes across most of South Eastern Australia, but careful vineyard management saw high quality fruit delivered to wineries. A very cold and relatively wet winter prior to the growing season was followed by a warm and windy spring. Rainfall was low, however, requiring early season supplementary irrigation to aid the promotion of ideal vine canopy development. Summer was very warm to hot, ensuring minimal disease pressure in the vineyard and allowing fruit to ripen to its optimum.

### 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 straight 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 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 for parcels included freshness and generosity of spicy berry flavours combined with soft, integrated tannins. The selected Grenache and Shiraz wines were then blended together in carefully determined proportions to achieve a beautifully balanced wine

### ANALYSIS

14.3% alcohol/volume

5.1g/L total acid

3.58 pH