



JACOBS CREEK®

Reserve

ADELAIDE HILLS CHARDONNAY - 2014



REGION

Adelaide Hills

COLOUR

Pale green straw

BOUQUET

Aromas of lemon zest, lightly roasted cashew nuts and a subtle flintiness

PALATE

An excellent cool climate expression of Chardonnay with fresh lemon citrus and delicate white peach flavours evident on the palate. Attractive toasty oak notes are supported on a backbone of soft mineral acidity and creamy texture that adds balance and length to this delicate style

RELEASE DATE

February 2015

SERVING SUGGESTION

Serve chilled. An ideal accompaniment to cream based pasta dishes or roasted chicken

CELLARING POTENTIAL

Attractive drinking now and with careful cellaring will gain further complexity in bottle over the next 5 to 7 years

ALCOHOL

12.1% alcohol by volume

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VINTAGE CONDITIONS

The 2014 vintage presented its challenges for the Adelaide Hills region in the form of low yields, fortunately with good flavour for key varieties including Chardonnay. The conditions for low yields were set when cool conditions in late 2013 resulted in reduced fruit set. This was followed by a hot spell in January, and then countered by a rain in February during ripening. Mild to cool weather prevailed for the remainder of the season during late summer and early autumn, allowing steady accumulation of characteristic cool climate lemon citrus and white peach flavours

WINEMAKING

Regular winemaker visits to each block in Adelaide Hills were undertaken to assess the fruit during the ripening period to ensure it was picked at the optimum time. In addition, the best parcels of premium Chardonnay showing strong regional and varietal expression were set aside in the vineyard by our winemakers for the Reserve Adelaide Hills blend. Picking occurred in the cool of night, followed by gentle pressing to protect the fruit and minimise 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 components were French oak matured for 8 months, including a small portion in new oak barrels for added complexity. 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. The final blend incorporates all of these components to produce a balanced and modern style Adelaide Hills Chardonnay

ANALYSIS

12.1 % alcohol/volume

5.9 g/L total acid

3.28 pH