



# JACOB'S CREEK®

## DOUBLE BARREL SHIRAZ - 2013

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### REGION

Barossa

### COLOUR

Dense crimson with a solid purple hue

### BOUQUET

A heady mix of spice, dark chocolate and fruitcake

### PALATE

Double Barrel Shiraz is dense, smooth and layered, with the full, generous flavours of classic Barossa Shiraz enhanced by the careful use of aged Scotch whisky barrels for finishing. Sweet red fruits and dark chocolate are prominent, as are subtle toasty notes derived from aging in traditional French and American oak wine barrels.

### RELEASE DATE

July 2015

### SERVING SUGGESTION

Pan seared Scotch Fillet of beef wrapped in smoky bacon

### CELLARING POTENTIAL

Excellent drinking now, but will reward careful cellaring for up to 10 years

### ALCOHOL

14.6% alcohol by volume



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### VINTAGE CONDITIONS

Plenty of heat and not much rain made the 2013 vintage in the Barossa Valley one of the shortest on record. Many vineyards were harvested by late February/early March, a month earlier than in the previous year, and virtually all were picked by the end of March, the earliest finish to vintage in living memory. Spring was particularly volatile, with a number of days above 35°C and occasional lightning storms, and the heat continued through summer. Yields were down across the region, but some top quality fruit was produced. Shiraz was very much to the fore, with excellent well-balanced flavours, colours and tannins.

### WINEMAKING

Our winemakers combined innovation with traditional winemaking to create this second release of the Double Barrel Shiraz. The selected fruit parcels 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 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. Only the best barrels were then selected for the second barrel treatment that makes the Jacob's Creek Double Barrel range truly unique. After blending, the winemakers finished 100% of the blend in old Scotch whisky barrels made from American white oak. 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. Scotch whisky barrels are used because they are a ready match for the rich intensity and dense tannins of Barossa Shiraz. During this finishing process, the tannins worked as an antioxidant, allowing complex characters to evolve while softening the tannins. The impact is subtle but discernible on the palate.

### ANALYSIS

14.6% alcohol/volume

6.3 g/L total acid

3.50 pH