

Jacob's Creek Grenache Shiraz 2010

Colour:

Vibrant crimson.

Bouquet:

A fresh and lively nose with ripe raspberries and spice, complemented by hints of Turkish delight, rose petal and white pepper.

Palate:

Generously flavoured, with red berry fruits and confectionary flavours. The texture is soft and fleshy, with a clean refreshing finish, supported by soft, ripe tannins.

Release date:

March 2011

Serving suggestion:

Enjoy with hearty chicken casserole or Spaghetti Bolognese.

Alcohol:

13.7% alcohol/volume.

Awards:

Bronze medal: Riverina Wine Show 2011 (Class 32)

Bronze medal: International Wine & Spirit Competition – UK 2011

Bronze medal: Royal Melbourne Wine Show 2011 – Class 31

Bronze medal: Royal Hobart Wine Show 2011 – Class 68



JACOB'S CREEK™
True Character

Grenache Shiraz

2010

Vintage Conditions:

Good winter rains were recorded across all grape growing regions throughout South Eastern Australia during winter prior to the 2010 growing season. Ideal cool to mild weather was observed during early spring. This, together with excellent soil moisture profiles, promoted healthy vine canopy development. A period of very warm windy weather was encountered during mid November which impacted on fruit set and resulted in slightly below average yields. Warm to hot weather conditions were encountered early in the season across all viticultural regions, but this was followed by milder weather from early February through to late March as the harvest progressed, creating near-perfect conditions for ripening and reducing pressure on growers and the winery.

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 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 warm 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 prior to blending included freshness and generosity of spicy berry flavours combined with soft, integrated tannins. The wine was blended, clarified and then bottled as soon as possible after harvest in order to capture the attractive youthful fruit flavours which are such a key component of this style.

Analysis:

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| Alcohol: | 13.7% alc/vol. |
| Total Acid: | 6 g/L |
| pH: | 3.51 |