

Jacob's Creek Grenache Shiraz 2011

Colour:

Medium crimson.

Bouquet:

A vibrant nose showing ripe juicy raspberries and spice, complemented by hints of Turkish delight, rose petal and white pepper.

Palate:

Medium in weight, displaying attractive red berry fruit flavours and soft textures, with balanced acidity and a clean refreshing finish supported by fine tannins.

Release date:

From April 2012

Serving suggestion:

Enjoy with a variety of Mediterranean style dishes.

Alcohol:

13.4% alcohol/volume.

Awards:

Bronze medal: 2012 National Wine Show of Australia (Class 55)

Bronze medal: 2012 Riverina Wine Show (Class 32)

Bronze medal: 2012 Cairns Show Wine Awards (Class 7.4)



JACOB'S CREEK™
True Character

Grenache Shiraz **2011**

Vintage Conditions:

Excellent winter rains were recorded across all grape growing regions throughout South Eastern Australia during the Winter prior to the 2011 vintage. Higher than average rainfall was also observed during the Spring months. This provided excellent soil moisture profiles and healthy canopy growth with minimal irrigation. The summer was cool to mild with unseasonal rain events providing challenges for grape growers and winemakers alike. Vineyard assessments were regularly undertaken by winemakers during the ripening period to identify parcels of fruit suiting the style of Jacob's Creek Grenache Shiraz. At optimum ripeness the fruit showed maximum intensity and vibrancy of flavour with full colour development in the skins and soft, supple fruit tannins. Harvesting of shiraz took place in March, while the later-ripening Grenache was harvested in late March and into early April.

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 proportions of Grenache and Shiraz used in the final blend were 59% and 41%, respectively. The wine was blended, clarified and then bottled soon after harvest in order to capture the attractive youthful fruit flavours which are such a key component of this style.

Analysis:

Alcohol:	13.4% alc/vol.
Total Acid:	5.4 g/L
pH:	3.49