

# Jacob's Creek Grenache Shiraz 2009

**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:**

October 2009

**Serving suggestion:**

Enjoy with hearty chicken casserole or Spaghetti Bolognese.

**Alcohol:**

14% alcohol/volume.

**Awards:**

Bronze medal: Sydney Royal Wine Show 2010 (Class 48)

Bronze medal: Royal Hobart Wine Show 2009 (Class 43)



JACOB'S CREEK™  
*True Character*

## *Grenache Shiraz* 2009

### **Vintage Conditions:**

A dry winter preceded the 2009 growing season. There was little rainfall during winter and spring, and extremely hot conditions during late January and early February followed by much milder conditions carrying right through into April. Harvesting of Shiraz took place in February and March, while Grenache was harvested in March and into 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 integration and softening of the natural grape tannins. Shiraz parcels were fermented at slightly cooler temperatures with some extended skin contact to maximise varietal spicy flavour and colour 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:**

<b>Alcohol:</b>	14% alc/vol.
<b>Total Acid:</b>	6.3 g/L
<b>pH:</b>	3.41