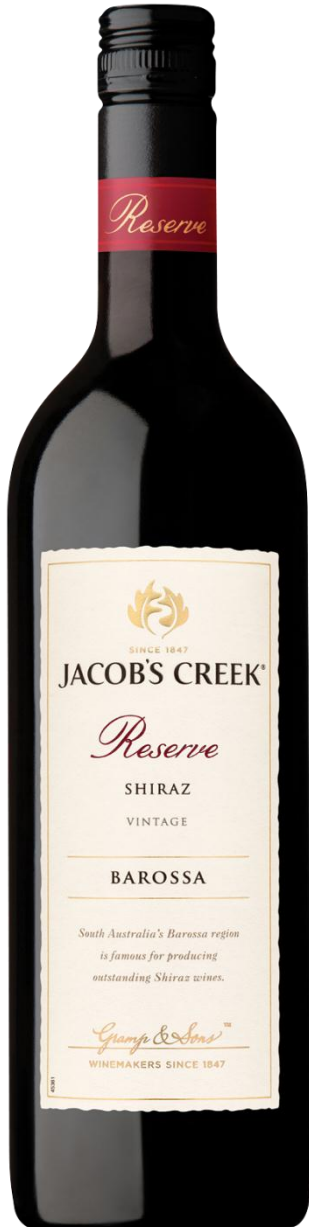




JACOB'S CREEK®

Reserve

BAROSSA SHIRAZ - 2013



REGION

Barossa

COLOUR

Deep crimson with purple edges

BOUQUET

The nose shows lifted ripe blackberry, chocolate and clove aromas, enhanced by cedar and vanilla notes from the influence of oak

PALATE

A rich, full-bodied palate showcases the classic varietal plum and forest berry flavours complemented by light vanilla and regional chocolate notes. The supple ripe tannins are typical of the best Barossa Shiraz, culminating in a long, satisfying finish.

RELEASE DATE

January 2015

SERVING SUGGESTION

This is a versatile companion to hard cheeses or hearty meat dishes such as braised lamb shanks or eye-fillet of beef.

CELLARING POTENTIAL

Excellent drinking now, and will continue to evolve over the next five to ten years

ALCOHOL

14.5% alcohol by volume

BAROSSA SHIRAZ - 2013

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, even earlier than in the previous year which was also relatively early. 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 top quality fruit was produced. Shiraz was very much to the fore, with excellent well-balanced flavours, colours and tannins.

WINEMAKING

Attention to detail was the key to creating this classic Barossa Shiraz. Our winemakers selected specific parcels of fruit based on the presence of distinctive regional characters, concentrated varietal flavours, fine tannin structures, and a longstanding track record of outstanding quality and consistency. Most came from the Barossa Valley floor, and regular, systematic inspections of individual vineyards enabled us to pinpoint optimal harvest dates. The selected parcels were then gently crushed and de-stemmed into a range of static fermenters and inoculated with a chosen strain of neutral yeast. During fermentation on skins temperatures were carefully controlled at 18-28°C for up to 15 days to ensure optimal colour, tannin and flavour extraction from the skins. The key components were then drained and pressed into a range of carefully selected American and French oak barrels, (predominantly used rather than new) in which they underwent malolactic fermentation and were matured for up to 18 months. Only those parcels showing exceptional regional and varietal character, balanced structure and excellent depth were included in the final blend of Jacob's Creek Reserve Barossa Shiraz.

ANALYSIS

14.5% alcohol/volume

6.0 g/L total acid

3.60 pH