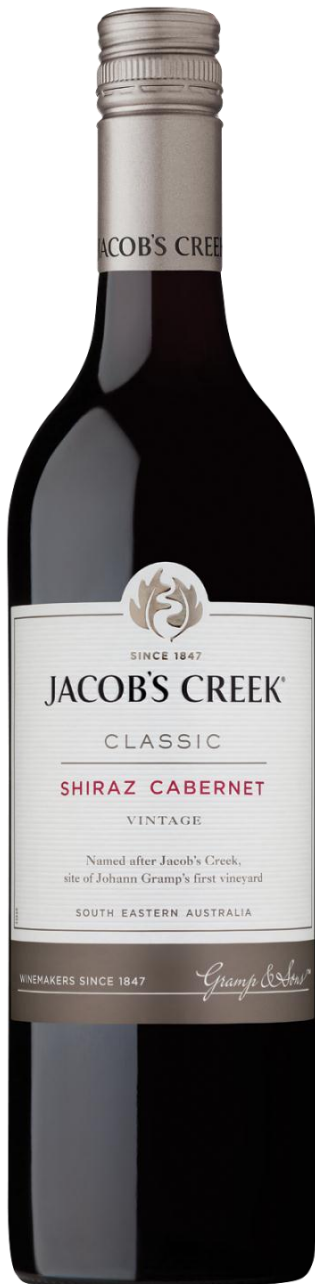




JACOB'S CREEK®

CLASSIC

SHIRAZ CABERNET – 2013



COLOUR

Vibrant crimson red

BOUQUET

Vibrant, spicy blackberry and plum aromas supported by subtle vanilla oak

PALATE

Richly layered plum and blackcurrant flavours with soft, approachable tannins create a long lasting finish in this medium bodied wine. There is a synergy of flavor and structure that can only be achieved through the careful blending of Shiraz and Cabernet Sauvignon.

RELEASE DATE

October 2014

SERVING SUGGESTION

Enjoy with grilled steak, pizza or tomato based pasta dishes

ALCOHOL

13.9% alcohol/volume



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VINTAGE CONDITIONS

South Eastern Australia experienced a very cold and surprisingly dry winter in the lead up to the 2013 vintage, but the spring that followed was comparatively mild. Rainfall remained low, so early season irrigation was necessary to ensure ideal vine canopy development. Summer was generally warm to hot across all regions, ensuring minimal disease pressure in the vineyard and allowing the fruit to reach its full potential. The fruit was harvested at optimal ripeness, based on key indicators such as flavour, tannins and sugar and acid balance.

WINEMAKING

Individual Shiraz and Cabernet Sauvignon vineyards were monitored throughout the ripening period, ensuring the fruit was harvested when it was showing maximum flavour intensity, with full colour development and soft, supple fruit tannins. At the winery, the fruit was de-stemmed and crushed into static and rotary fermentation vessels and fermented on skins for 7 to 10 days, at temperatures between 18° and 28°C. Cap management techniques were optimised for each individual parcel, to maximise the extraction of desirable colour and flavour components while maintaining soft tannin structures typical of the Jacob's Creek Classic style. After being pressed off the skins, the free-run and pressings components were blended together to give greater structure and balance to the wine. The various components were matured separately before careful assembly of the final blend.

ANALYSIS

13.9% alcohol/volume

5.6 g/L total acid

3.65 pH