



JACOB'S CREEK®

CLASSIC

RIESLING - 2015



COLOUR

Vibrant pale green

BOUQUET

Fragrant aromas of Granny Smith apples and Kaffir lime with hints of white florals

PALATE

The restrained palate shows lemon zest, juicy apples and rose petal flavours, with a pleasing minerality. Will reward careful cellaring for up to 5 years

RELEASE DATE

April 2015

SERVING SUGGESTION

Serve chilled. Enjoy on its own, with seafood or spicy Asian cuisine

ALCOHOL

12.1% alcohol/volume



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VINTAGE CONDITIONS

The 2015 vintage was fast and furious across most of South Eastern Australia, with some regions reporting the earliest start to harvest in living memory. A traditionally wet winter and mild, dry spring set up the vineyards well, but the summer months were erratic. January was generally mild but there were some heat spikes in the weeks to follow. There was little disease pressure, however, and smart vineyard management produced good yields of Riesling grapes with impressive flavour and great acid retention.

WINEMAKING

Regular block visits by our winemakers during ripening ensured the selection of high quality fruit parcels for inclusion in the 2015 Jacob's Creek Classic Riesling. The fruit was harvested in the cool of the night and once at the winery, was de-stemmed, crushed and gently pressed - all to minimise any potential phenolic extraction. Once clarified, the juice was fermented at cool temperatures using selected yeast strains to enhance the aromatic Riesling varietal characters. The resulting wines were assessed on the tasting bench by the winemaking team, and only the wines that met both the style and quality parameters synonymous with Jacob's Creek were included in the final blend. Once blended the wine was stabilised, clarified and bottled under anaerobic conditions.

ANALYSIS

12.1% alcohol/volume

7.30 g/L total acid

2.99 pH