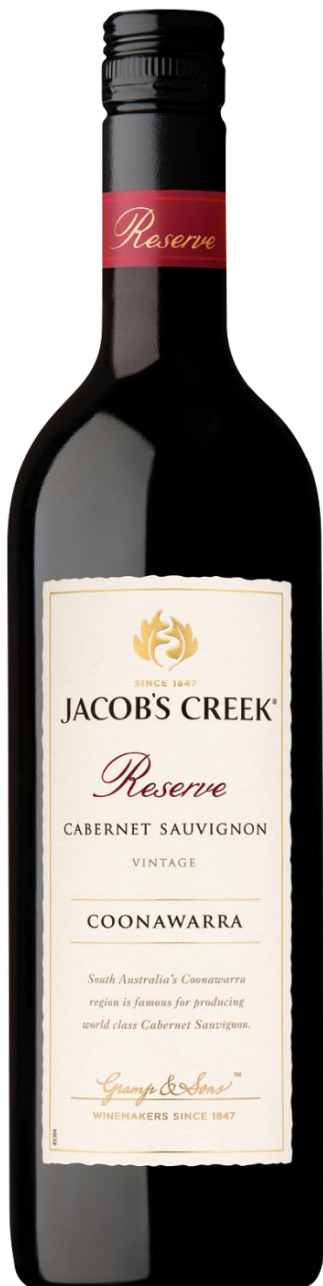




JACOBS CREEK®

Reserve

COONAWARRA CABERNET SAUVIGNON - 2013



REGION

Coonawarra

COLOUR

Dark ruby red

BOUQUET

Aromas of dark plums, cassis and black olives with underlying cedar-oak spice

PALATE

A full bodied wine showing fresh blackberry and red fruits balanced by earthy notes and some savoury spice, supported by the fine structural tannins typical of Cabernet Sauvignon from Coonawarra

RELEASE DATE

November 2014

SERVING SUGGESTION

An ideal accompaniment to lamb cutlets, beef rib roast or mature cheeses

CELLARING POTENTIAL

Excellent drinking now and will continue to improve with five years of careful cellaring

ALCOHOL

13.9% alcohol by volume

COONAWARRA CABERNET SAUVIGNON - 2013

VINTAGE CONDITIONS

The 2013 vintage was an excellent vintage in Coonawarra, particular for red varieties such as Cabernet Sauvignon. Warm dry conditions from spring to early autumn with no excessive heat waves meant full even ripening was achieved. Flowering was brought on hard and fast in Spring, yielding excellent fruit set with plenty of berries on the bunches. Continued warmth during summer saw veráison occur a week or so earlier than normal. Cabernet Sauvignon grapes showed great flavour intensity, high colour density and strong tannin structure. Cooler autumn weather allowed the crops to be picked steadily as they reached optimal ripeness without pressure of beating early winter rain

WINEMAKING

During ripening, our winemakers and viticulturists inspected the fruit in the Coonawarra vineyards regularly, to monitor progress and select the parcels which displayed strong regional and varietal character, suitable for our Reserve Coonawarra Cabernet Sauvignon. The fruit was harvested when various flavour, sweetness and acidity indicators were at ideal levels. Individual fruit parcels were brought to the winery, de-stemmed and crushed, then fermented on skins for 10 - 15 days, at temperatures between 18°C and 28°C. The ferments were tasted twice daily to ensure an appropriate maceration regime was employed to achieve a thorough yet gentle extraction of colour as well as desirable flavours and tannins from the grape skins. A majority of the wine parcels were matured for an average of twelve months in fine oak hogsheads. In creating the final blend, the winemakers selected those parcels expressing regional characteristics strongly: intense, pristine varietal fruit flavours and fine, persistent tannins indicative of longevity

ANALYSIS

13.9 % alcohol/volume

5.8 g/L total acid

3.6 pH