



JACOB'S CREEK®

Reserve

ADELAIDE HILLS PINOT NOIR - 2013



REGION

Adelaide Hills

COLOUR

Bright ruby red with crimson hues

BOUQUET

A fresh and complex nose showing lifted dark cherry and red berry aromas against a subtle background of integrated cedar oak

PALATE

On the palate this stylish wine is fleshy, spicy and layered with complex cherry flavours. The influence of the oak is subtle and the structure is delicate, with finely textured tannins and balanced acidity leading to a lingering, clean and savoury finish.

RELEASE DATE

September 2013

SERVING SUGGESTION

An ideal accompaniment to roast duck or mushroom ragu with polenta

CELLARING POTENTIAL

Drinking beautifully now, but will develop further with careful cellaring for up to four years

ALCOHOL

13.4% alcohol by volume

AWARDS

Silver medal: 2014 Critics Challenge International Wine Competition

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VINTAGE CONDITIONS

Even the cool Adelaide Hills saw some of the hot and dry conditions that prevailed across most of South Australia during the 2013 vintage. Rain virtually ceased after the first month of spring and from then daytime temperatures were higher than normal, although tempered by cool nights. Early season irrigation was needed to ensure ideal vine canopy development, but the warm weather minimised the risk of disease. Vintage was compressed and yields were down, but the fruit from many well-managed vineyards was of exceptional quality.

WINEMAKING

Our winemakers regularly visited key vineyards across the Adelaide Hills during the latter stages of ripening to select high-quality fruit parcels from a diverse selection of sites of varying soil type, aspect and altitudes. Various winemaking techniques were applied to different parcels to develop the building blocks for a layered, complex blend. Some parcels were whole-bunch fermented in small covered bins (carbonic maceration) to create wine with intense strawberry flavour, while others were processed using a more traditional approach involving de-stemming and crushing to small static fermenters to capture Pinot Noir's distinctive gamey flavours. Select parcels were fermented with wild yeasts to add further texture and complexity. Some were fermented quickly, and others more slowly. Following primary ferment, the wines were pressed off skins, and the individual parcels were kept separate during maturation of around 4 months in French oak hogsheads to preserve the character and personality of each parcel and provide a range of blending options. A small proportion of new oak was used to support complexity without dominating the delicate layers of aromatic fruit.

ANALYSIS

13.4% alcohol/volume

5.3 g/L total acid

3.57 pH