



Jacob's Creek Chardonnay 2011

Colour:

Pale yellow

Bouquet:

Fresh green fig and rockmelon fruits with subtle oak cedar and spice.

Palate:

Very soft on the palate with ripe citrus and fresh stone fruit. The palate is filled out with integrated oak, soft creamy and buttery notes from malolactic fermentation and aging on yeast lees. Balance of fruit, oak and acid gives the wine weight and freshness.

Release date:

August 2011

Serving suggestion:

Serve chilled. Enjoy with white fish or creamy chicken pasta.

Alcohol:

12.7% alcohol/volume.

Awards:

Silver medal: Los Angeles International Wine & Spirits Awards 2012

Silver medal: Tasters Guild International Wine Judging 2012

Silver medal: Royal Adelaide Wine Show 2011 – Class 1

Bronze medal: San Francisco International Wine Competition 2012

Bronze medal: International Wine Challenge 2012

Bronze medal: Rutherglen Wine Show 2011 - Class 103

<http://www.jacobs-creek.com/home>

JACOB'S CREEK™
True Character

Chardonnay 2011

Vintage Conditions:

Excellent winter rains were recorded across all grape growing regions throughout South East Australia during winter prior to the 2011 growing season. Generally cool unseasonal weather with higher than average rainfall was observed throughout spring, providing excellent soil moisture profiles which promoted healthy vine canopy development without the necessity for supplementary irrigation. The summer months were similarly cool to mild with extensive rainfall across all regions of South Eastern Australia which became challenging for grape growers. In order to maintain fresh and clean fruit the Chardonnay was picked at slightly lower ripeness levels than has been typical in previous years. The fruit was harvested during the cool of the night at temperatures less than 15 degrees Celsius to minimise phenolic pick up.

Winemaking:

We aim for a broad flavour spectrum across parcels of chardonnay destined for Jacob's Creek Chardonnay. Due to the conditions of the 2011 vintage more fruit was harvested showing fresher citrus flavours with only a few regions producing fruit with riper peach and melon flavours. To make sure fruit is delivered to the winery in the best condition we get dusty boots. It is the only way it can be done, as we look at and taste every block of Chardonnay, making picking decisions as we criss-cross this big wide brown land of ours. Considerable effort is employed to ensure that each Chardonnay vineyard is picked to meet our winemaker's requirements. Every effort is taken to reduce phenolic extraction from the skins, minimising the need for fining. This is reflected in the wines which are soft and flavoursome. As the retention of primary fruit flavours is the main objective, the juices are clarified and fermented using neutral wine yeasts. Post fermentation, some of the wines have extended yeast contact and malolactic fermentation which adds complexity. We are extremely proud of the 2011 Jacob's Creek Chardonnay given the climatic conditions that our growers and winemakers needed to manage.

Analysis:

Alcohol: 12.7% alc/vol
Total Acid: 5.8g/L
pH: 3.30

Descartado, provavelmente por haver vencido sua validade e ter sido mal armazenado.