



**JACOB'S CREEK®**

CLASSIC



### SHIRAZ – 2012

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#### COLOUR

Medium depth red with crimson hues

#### BOUQUET

The nose shows spicy blackberry fruit aromas, with hints of dark chocolate and toasty, cedary oak

#### PALATE

The palate is medium-bodied with vibrant fruit flavours of spicy plum and blackberry. It has an attractive sweet mid-palate, and soft, silky Shiraz tannins through to a long, satisfying finish

#### RELEASE DATE

September 2013

#### SERVING SUGGESTION

Enjoy with roast leg of lamb or hard cheeses such as Cheddar

#### ALCOHOL

13.9% alcohol/volume

#### AWARDS

Silver medal: 2014 China Wine & Spirits Awards Best Value  
Silver medal: 2014 WSA Wine Challenge (Singapore)

WINEMAKERS SINCE 1847

*Gump & Sons*

ENJOY JACOB'S CREEK WINES RESPONSIBLY

Safra 2012. Jantar da Confraria SEAC no Hugo Lange em 16/04/2015.



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### VINTAGE CONDITION

Very good rains were recorded across all grape growing regions throughout South East Australia during the winter preceding the 2012 growing season. Mild weather with moderate rainfall was observed throughout spring providing excellent soil moisture profiles which promoted healthy vine canopy development, without the necessity for early season supplementary irrigation. The summer months were generally warm to hot across all regions of South Eastern Australia, producing one of the very best vintages of recent years. Vineyard assessments were regularly undertaken by winemakers during the ripening period to identify parcels of fruit suiting the style of Jacobs Creek Shiraz. At optimum ripeness, the fruit showed maximum intensity and vibrancy of flavour, with full colour development in the skins and soft, supple fruit tannins

### WINEMAKING

Parcels of fruit with generous varietal flavours were carefully selected during vineyard assessments by our winemakers. Harvest dates were determined on the basis of optimum fruit flavour intensity, sugar/acid balance and tannin ripeness. After harvest and transport to the winery, fruit was de-stemmed and crushed to different fermenter types. A carefully selected yeast strain was chosen to inoculate the must, with fermentation carried out at temperatures of 18°C to 28°C. This temperature range allowed sufficient extraction of colour and flavour from the skins, while retaining freshness. Twice daily fermentation tastings allowed winemakers to choose the optimum method and frequency of cap management for individual fermenters. This was adjusted as required throughout each separate fermentation. The individual parcels were pressed off skins when optimal colour and flavour intensity were attained, so as to create a soft, velvety tannin profile. Once pressed, the base wines were clarified as soon as possible, removing fermentation solids and ensuring freshness of fruit characters for the blend. The wines were matured separately before final review to put together the ideal components to make the Jacobs' Creek Shiraz

### ANALYSIS

13.9% alcohol/volume  
5.7g/L total acid  
3.56 pH

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