



JACOB'S CREEK SHIRAZ CABERNET 2007

VINTAGE CONDITIONS

An extremely dry winter preceded the 2007 growing season. This was then followed by dry conditions through spring and into early summer. Crop levels were well down on average for all red varieties, while vine vigour was retained. A hot February combined with the small crops brought vintage forward by several weeks compared with the norm. Low disease pressure was a feature. The hot, dry conditions and early ripening required fastidious attention to soil moisture levels, and some supplementary irrigation. Cool nights featured in most districts however, ensuring the retention of fresh flavours.

WINEMAKING

Individual vineyards were regularly monitored throughout the ripening period, with berry flavour ripeness and sugar/acid balance used as the criteria for determining optimum harvest dates. Parcels of fruit were de-stemmed and crushed into static and rotary fermentation vessels and fermented on skins for around seven to ten days, at temperatures between 18 and 26°C. Cap management techniques were optimised for each individual parcel, to maximise the extraction of desirable colour and flavour components while maintaining soft tannin structures typical of the Jacobs Creek style. On pressing off of skins, the free-run and the pressings components were blended together to give greater tannin structure and balance to the wine. The various components were matured separately before allocation into the final blend. The wine was lightly filtered directly before bottling.

TASTING NOTE

Colour:

Medium ruby red with purple tints.

Bouquet:

Vibrant fruit aromas of ripe plum and blackberry, black pepper and cassis.

Palate:

Attractive spicy berry fruit characters, softly textured, with persistent yet approachable tannins; this wine shows the harmony which can be achieved by carefully blending parcels of soft, rounded Shiraz with finely structured Cabernet Sauvignon, creating a wine with richly layered fruit flavours and a supple, long-lasting palate.

WINE DETAIL

Harvest Date: Late February – early April 2007

Bottling Date: From June 2008 onwards

ANALYSIS

Alcohol: 13.7% alc/vol

Total Acid: 6 g/l

pH: 3.50

www.jacobs creek.com



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*Queijo provolone temperado da Serra Gaúcha, bife à milanesa e mandioca frita.
Jantar em 24 de julho de 2010.*