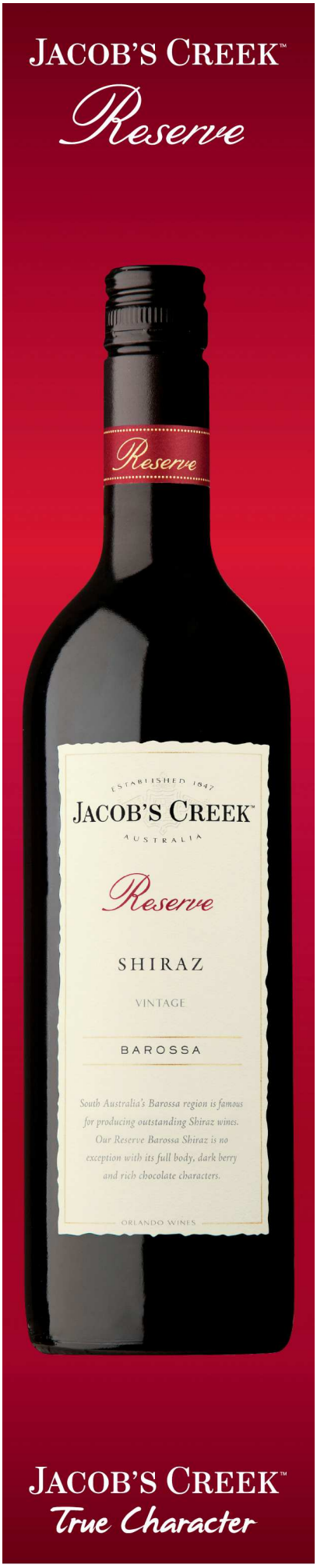


Jacob's Creek Reserve Barossa Shiraz 2007

Region:

Barossa

Colour:

Deep crimson with dark red hues

Bouquet:

Rich fruitcake and plum aromas with a hint of spice and sweet vanillin oak.

Palate:

Full bodied with complex flavours of mulberry, plum and chocolate typical of the Barossa region with excellent fruit length.

Release date:

July 2010

Cellaring Potential:

Excellent drinking now and will continue to improve over the next five to ten years.

Serving suggestion:

An ideal accompaniment to braised lamb shanks, eye-fillet of beef or hard cheeses.

Alcohol:

14.5% alcohol by volume

JACOB'S CREEK™ Reserve

JACOB'S CREEK™ True Character

Barossa Shiraz 2007

Vintage Conditions:

With its Mediterranean climate, Barossa vignerons normally experience good winter and spring rains which provide adequate soil moisture to sustain the vines through the warm dry summer. However in the winter and spring preceding the 2007 vintage, rainfall was very low resulting in small Shiraz berries and ultimately lower yields. After some spring frosts, the growing season from spring through to autumn saw the consistent warm sunny days for which the Barossa is known, although daytime temperatures were higher than average and autumn nights were not as cool as usual. A major rain event in January split the smallest Shiraz berries but ensuing dry weather meant the remaining fruit recovered. The particularly warm dry conditions resulted in concentrated Shiraz berries exhibiting the flavour intensity of mulberries along with varietal plum and subdued regional chocolate notes. Overall, the 2007 vintage saw small intense grapes that ripened rapidly (some vines jumping two Baume in a week) bringing harvest dates forward by several weeks.

Winemaking:

With the rapid ripening experienced in the 2007 Barossa vintage, the rigorous monitoring of the vineyard by our viticulturalists and winemakers was paramount to ensure that berries were picked at optimum ripeness within target Baume levels. Our winemakers selected parcels of Shiraz fruit predominantly from the Barossa Valley floor for potential inclusion in the blend, based on the presence of distinctive regional characters, concentrated varietal flavours and fine tannin structures. After harvest the selected parcels were gently crushed and de-stemmed into a range of static fermenters and inoculated with a chosen strain of neutral yeast. During fermentation on skins, temperatures were carefully controlled between 18-28℃ for periods up to 15 days to ensure optimal colour, tannin and flavour extraction from the skins. The key components were then drained and pressed into a range of new and old French and American oak barrels, in which they underwent malolactic fermentation. These components were matured in oak for up to 18 months. Only those parcels which showed exceptional regional and varietal flavours, balanced structure and complexity were included in the final blend of Jacob's Creek Reserve Barossa Shiraz.

Analysis:

Alcohol:	14.5% alc/vol.
Total Acid:	6.9 g/L
pH:	3.42