



## JACOB'S CREEK CABERNET MERLOT 2006

### VINTAGE CONDITIONS

Moderate winter and higher than average spring rainfall ensured vines developed healthy canopies, which helped to protect the ripening fruit during the summer, when very hot January and February temperatures were experienced. Dry weather also reduced disease pressure. Cooler temperatures during the ripening period in autumn resulted in even ripening with fruit showing good varietal flavour expression and colour.

### WINEMAKING

The ripening fruit parcels were closely monitored by the winemakers and harvested once fruit flavours reached the desired profile. Fruit for this wine was from premium wine districts across South Eastern Australia. Batch winemaking techniques were used; with whole berries included in some ferments, whilst other ferment batches were drained and returned to maximise extraction of colour, flavour and tannins from the grape skins. These techniques along with moderate fermentation temperatures provided the winemaking team with a complex array of base wines, from which they were able to create a blended wine showing all the expected Jacob's Creek characteristics of approachability, generous fruit flavours and consistency.

### SHOW AWARDS

Bronze - 1

### TASTING NOTE

**Colour:**

Deep red with Garnet hues.

**Bouquet:**

An attractive, fruit-driven nose showing mint and dark berry aromas.

**Palate:**

Concentrated flavours of berries and currants on a backbone of finely structured, supple tannins. Medium bodied, with Merlot contributing roundness and fruit generosity on the mid palate, and Cabernet Sauvignon providing an elegantly firm yet satisfying finish.

### WINE DETAIL

Harvest Date: March to April 2006

Bottling Date: From July 2008

### ANALYSIS

Alcohol: 13.8% v/v

Total Acid: 5.4 g/L

pH: 3.48

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