

Jacob's Creek Classic Sauvignon Blanc 2009

Vintage Conditions:

A cool and dry winter preceded the 2009 growing season, continuing the trend in weather conditions which has beset South Eastern Australia over the past 3 years. This prevailed throughout spring and into early summer requiring the implementation of supplementary irrigation to maintain healthy grapevine status. Generally grape yields were similar to the 2008 vintage, whilst maintaining quality across both warm and cool viticultural regions. Very hot weather conditions were encountered during the early part of February across all regions within South Eastern Australia. More moderate temperatures arrived in the second week of February continuing through to Early March as harvest progressed. The fruit was picked at optimum field temperatures of less than 15 degrees Celsius to minimise phenolic pick up. The Sauvignon Blanc was at ideal ripeness, varietal intensity and acid balance, which is reflected in this appealing and refreshing early drinking wine style.

Winemaking:

The fruit was harvested in the cool of the night and gently pressed to minimise skin contact, resulting in fresh soft clean juice.

After clarification the juice was cool fermented using specially selected yeast strains to enhance the Sauvignon Blanc varietal fruit flavours.

Immediately after fermentation a fastidious selection process was carried out by the winemaker to ensure that only Sauvignon Blanc of the utmost quality and fruit complexity was used in the final blend. Anaerobic wine handling prior to and during packaging has ensured that the fresh fruit aromas and flavours of this attractive wine style are retained within the screw capped sealed bottle.

JACOB'S CREEK™ *True Character™*

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| Colour: | Very Pale straw with green tints. |
| Bouquet: | Attractive tropical fruit notes are the highlight of the wine, a subtle backdrop of fresh grapefruit and lemongrass adds further interest on the bouquet. |
| Palate: | Lively fruit flavours of passion fruit and citrus prevail across the palate which is enhanced with a fresh natural acidity which provides vibrancy and length on the finish. |
| Release Date: | 27th July 2009 Onwards |
| Food Complement: | A light to medium bodied wine with tropical flavours of passionfruit and guava with a fresh, crisp finish. Enjoy on its own or with canapés, grilled fish or chicken. |
| Analysis: | |
| Alcohol: | 11.5% alcohol/volume. |
| Total Acid: | 6.4g/L |
| pH: | 3.06 |
| Awards: | Bronze: Riverina Wine Show 2009 Bronze: Perth Royal Wine Show 2009 Bronze: Rutherglen Wine Show 2009 |

