

Jacob's Creek Classic Semillon Sauvignon Blanc 2009

Vintage Conditions:

A continuance of the dry weather conditions from previous seasons typified the growing season. There was little rainfall during winter and spring which were followed by extremely hot conditions during early February with some tempering of climatic conditions occurring during the latter part of the month and into early March. Careful monitoring of vineyards was of paramount importance in order to maintain healthy canopies and preserve the intrinsic characters of the varieties nonetheless the fruit displayed natural balanced acidity and intensity of flavour essential to this style.

Winemaking:

Regular vineyard visits by our winemaking and viticultural team throughout the season ensured the fruit was harvested at optimal ripeness. Semillon and Sauvignon Blanc grapes were picked in the cool of the night at temperatures of less than 15°C.

Once the fruit arrived at the winery it was immediately destemmed and crushed. It was then chilled on the way to the press to minimise the pick up of phenolics. Free run juice was collected separately before being clarified. The juice was inoculated with selected yeast cultures which help exhibit the best aspects of the Semillon and Sauvignon Blanc varieties. Fermentation was conducted at low temperature with no malolactic fermentation or oak treatment. This aids in maintaining the fresh fruit driven style of the wine. The base wines were blended soon after the completion of fermentation to retain varietal integrity.

Jacob's Creek Semillon Sauvignon Blanc is a refreshing fruit driven style that combines the zesty lemon and grassy flavours of Semillon with the citrus and tropical characters of Sauvignon Blanc making the wine a delicious choice for a wide range of light food dishes.

JACOB'S CREEK™

True Character™

Colour:	Very pale green straw.
Bouquet:	An attractive array of fresh fruit aromas, appealing citrus lemon and grapefruit notes are supported with attractive tropical fruit salad highlights.
Palate:	Delicate, with revealing fresh grapefruit and tropical fruit flavours which are perfectly harmonised by a crisp natural acidity providing a persistence and balance to the finish.
Release Date:	Early February to Early March 2009
Food Complement:	A light to medium bodied wine with fresh grapefruit, lemon and passionfruit flavours with an elegant finish. Enjoy on its own or with antipasto, tapas or fresh salads.
Analysis:	
Alcohol:	11.5% alcohol/volume.
Total Acid:	6.4 g/L
pH:	3.05
Awards:	Silver: Rutherglen Wine Show 2009 Bronze: Cairns Show Wine Awards 2009 Bronze: Royal Queensland Wine Show 2009 Bronze: Riverina Wine Show 2009 Bronze: Royal Adelaide Wine Show 2009 Bronze: Int. Wine & Spirit Competition 2009 Bronze: Royal Hobart Wine Show 2009

