

Jacob's Creek Classic Shiraz 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. 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. The conditions produced small Shiraz berries with concentrated varietal flavours and distinctive fine tannins.

Winemaking:

Parcels of fruit with generous varietal flavours were carefully selected during vineyard assessments by our winemakers. Harvest dates were determined on the basis of optimum fruit flavour intensity, sugar/acid balance and tannin ripeness. After harvest and transport to the winery, fruit was de-stemmed and crushed to different fermenter types. A carefully selected yeast strain was chosen to inoculate the must, with fermentation carried out at temperatures of 18°C to 26°C. This temperature range allowed sufficient extraction of colour and flavour from the skins, while retaining freshness. Twice daily fermentation tastings allowed winemakers to choose the optimum method and frequency of cap management for individual fermenters. This was adjusted as required throughout the ferment.

The individual parcels were pressed off skins when optimal colour and flavour intensity were attained, so as to create a soft, velvety tannin profile. Once pressed, the base wines were centrifuged as soon as possible, removing fermentation solids and ensuring freshness of fruit for the blend. The wines were matured separately before final review and allocation to the 2007 Jacob's Creek Shiraz blend.

JACOB'S CREEK™ *True Character™*

Colour:	Mid crimson with purple hues.
Bouquet:	The nose shows vibrant plum and spicy dark berry fruit aromas, with hints of licorice, mint and well handled cedary oak.
Palate:	With ripe blackberry and plum fruit flavours, the palate is medium bodied in structure, with good mid palate fruit sweetness and soft, velvety Shiraz tannins through to the finish.
Release Date:	From March 2009 onwards
Food Complement:	A medium bodied wine with plum, pepper and spicy fruit flavours with subtle hints of toasted oak. Enjoy with any red meat dishes or hard cheeses.
Analysis:	
Alcohol:	14% alcohol/volume.
Total Acid:	5.9 g/L
pH:	3.46
Awards:	Bronze: Hong Kong Int Wine & Sp Comp 2009

