



JACOB'S CREEK RESERVE CABERNET SAUVIGNON 2006

VINTAGE CONDITIONS

Moderate winter and high spring rainfall promoted healthy canopy development, followed by good flowering and fruit set. A warm dry summer with very hot January and February temperatures had the potential to create vine stress; however, this was reduced by good management in the vineyard, and fruit was well protected by the healthy canopies. The dry temperatures also reduced disease pressure. During the ripening period in autumn, cooler temperatures were experienced, allowing fruit to ripen evenly with good flavour concentration, colour and varietal expression.

WINEMAKING

Winemakers made regular visits to our vineyards during the ripening period, to assess flavour development and select the highest quality parcels of Cabernet Sauvignon for the Jacobs Creek Reserve Cabernet Sauvignon wine. Grapes were harvested when optimum flavour levels were reached, then delivered to the winery, where they were carefully destemmed and crushed to small static fermenters. The fermentation was initiated with selected neutral wine yeast and the alcoholic fermentation carried out at 18-28°C for 8-15 days. During this period the winemakers assessed the sensory characteristics of the ferments twice a day, altering pump over regimes to maximise the extraction of flavour, colour, and tannin from the skins of the red grapes. The ferments were pressed off skins and free run and pressings combined to add palate weight and structure. Malolactic fermentation was carried out in new and seasoned French and American oak hogsheads, in which maturation took place in temperature-controlled cellars for approximately 18 months. The resulting wines were heavily scrutinised by the winemaking team and only those parcels displaying intense varietal flavour, balanced tannins and soft integrated oak were included in the final blend.

TASTING NOTE

Colour:

Deep crimson red

Bouquet:

Concentrated and lifted cassis and black fruits of the forest on the nose, with subtle notes of mint, chocolate and attractive toasty oak.

Palate:

A well-balanced wine, exhibiting vibrant and intense varietal blackcurrant fruit flavours layered over tight, supple tannins and well-integrated oak, leading to a long persistent finish. While approachable in its youth, with careful cellaring this wine will continue to develop further complexity as it ages.

WINE DETAIL

Harvest Date: Late March to mid April 2006

Bottling Date: From December 2008

ANALYSIS

Alcohol: 14.2%v/v

Total Acidity: 6.1g/L

pH: 3.44

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