



JACOB'S CREEK RESERVE CHARDONNAY 2007

VINTAGE CONDITIONS

Winter and spring of 2007 consisted of below average rainfall with above average temperatures. The dry conditions during the growing season, lead to advanced vine development and restricted shoot growth. Due to the dry conditions, there was minimal pest or disease pressure.

Summer was still drier and warmer than normal, which brought forward ripening. Canopies survived well, with little impact on the quality of the fruit.

The 2007 vintage has produced attractive flavoursome Chardonnays, displaying intense varietal character.

WINEMAKING

Prior to harvest, Chardonnay blocks destined for Jacobs Creek Reserve Chardonnay are visited regularly by winemakers. This is to ensure fruit that is showing intense, varietal flavours is harvested at optimum maturity. Once determined, the fruit is harvested in the cool of the night and pressed immediately upon arrival at the winery, minimising skin contact. This ensures maximum quality, and freshness of the juices. Individual juice parcels were then clarified and fermented at cool temperatures. A percentage of the chardonnay juices were either fully or partially fermented in a blend of new and used French oak barrels. We aim for approximately 60% barrel fermentation. A portion of the barrel and tank components underwent malolactic fermentation to increase the complexity and mouth feel of the final wine. Malolactic fermentation converts malic acid to lactic acid which imparts flavours and a soft creaminess to the wine. All components of the blend continued to mature on yeast lees with monthly stirring (battonage) of the oaked components to enhance the flavour and texture. Barrel emptying and blending occurred during December and January 2008. The aim as with all the Jacobs Creek Reserve range is to ensure that the fruit flavours so carefully isolated out in the vineyard be enhanced by moderated, controlled and judicious winemaking

SHOW AWARDS

Gold - 1
Silver - 1
Bronze - 5

TASTING NOTE

Colour:

Bright pale yellow/straw with vibrant green hues

Bouquet:

Gorgeous, fragrant and attractive. Fruit aromas of lemon blossom, white peach, layered with nutty, smokey, vanillin oak. Touch of barrel ferment character and buttery notes from malolactic fermentation add interest

Palate:

The palate is zesty complex and long with loads of flavour. Great fruit intensity, a creamy soft mouth feel, integrated oak and a fine tight acid structure all adds up to a extremely classy wine.

WINE DETAIL

Harvest Date: February to March, 2007

Bottling Date: April, 2008 onwards

ANALYSIS

Alcohol: 13.5% alc/vol

Total Acid: 5.9 g/L

pH: 3.29

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