



JACOB'S CREEK RESERVE SHIRAZ 2006

VINTAGE CONDITIONS

Healthy canopy development followed by good flowering and fruit set was preceded by moderate winter and high spring rainfall. A warm dry summer and 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

After careful monitoring in the vineyard, winemakers selected parcels of fruit with concentrated varietal flavours and fine tannin structure. After harvest the selected parcels of premium Shiraz fruit were gently crushed and destemmed into a range of static fermenters and inoculated with a chosen strain of neutral yeast. During fermentation on skins, temperatures were carefully controlled between 18-28 degrees C for periods up to 15 days to ensure adequate colour, tannin and flavour extraction from the skins. Once optimum flavour and tannin profiles were achieved, key components were drained and pressed into a range of new and old French and American oak barrels, in which they underwent malolactic fermentation. These components were matured in oak for up to 18 months. Only those parcels which showed exceptional varietal flavour, balanced structure and complexity were included in the final blend of Jacob's Creek Reserve Shiraz.

SHOW AWARDS

Gold - 1
Silver - 1
Bronze - 1

TASTING NOTE

Colour:

Deep crimson with dark red hues

Bouquet:

Lifted aromas of mulberry and blackberry with underlying hints of cloves and anise, balanced by spicy oak notes.

Palate:

The 2006 Jacobs Creek Reserve Shiraz is a full bodied wine displaying rich fruit flavours of dark berries and plums and velvety tannins. Lovely acid balance and integration of flavours result in a supple and engaging wine with a lingering finish of spice, chocolate and mocha. A true expression of Australian Shiraz, to be enjoyed now or which with careful cellaring will develop gracefully over the next ten years.

WINE DETAIL

Harvest Date: March – April 2006

Bottling Date: From November 2007

ANALYSIS

Alcohol: 14.3% Alc

Total Acid: 6.0g/L

pH: 3.53

www.jacobs creek.com

