



JACOB'S CREEK THREE VINES SEMILLON SAUVIGNON BLANC VIOGNIER 2008

VINTAGE CONDITIONS

For the Three Vines blend grapes are sourced from regions that winemakers see as expressing the most indicative characters of each varietal.

The Semillon comes from a combination of selected vineyards from warm and cool regions. These areas deliver a classic "lemon butter" character to the finished wine, with accents of citrus.

The Sauvignon Blanc is sourced from selected cool climate vineyards throughout South Eastern Australia and gives the wine hints of tropical fruit, citrus and some grassy notes.

Viognier is a variety relatively new to Australia. It is well suited to the warmer regions, particularly within the Murray-Darling basin where it shows apricot and marmalade fruit characters.

The 2008 vintage was of very high quality across South East Australia. Ongoing dry conditions ensured the fruit that arrived at the winery was in pristine condition, showcasing classic varietal character.

WINEMAKING

The wine is a blend of Semillon, Sauvignon Blanc and Viognier with each varietal playing an integral part in the character of the finished wine. Early in the season winemakers and viticulturists worked together to identify the vineyards which best captured the fruit profile that they were hoping to achieve in the finished wine.

There was no oak maturation or malo-lactic fermentation undertaken with this wine, so it is a true expression of the three varieties. Long cool fermentations allowed the wines to maintain their fresh fruit profile, whilst maximising the lifted aromas and intense flavours.

The winemakers at our place have put together a blend of 3 grape varieties to make the perfect accompaniment to foods such as seafood, salad and chicken. Semillon delivers crisp citrus flavours and combined with the lively tropical fruit of Sauvignon Blanc and the richness of Viognier results in an easy drinking fresh and fruity wine that we hope you enjoy.

TASTING NOTE

Colour:

The wine has a vibrant green straw colour

Bouquet:

An attractive nose with appealing lemon citrus fruit, lanolin, green apples and fresh apricot fruit notes

Palate:

The palate is medium bodied with wonderfully fresh acidity balanced with fruit "richness and texture" courtesy of the Viognier in the blend

WINE DETAIL

Harvest Date: Late February to mid March 2008

Bottling Date: January 2009 onwards

ANALYSIS

Alcohol: 13 % Alc/Vol

Total Acid: 6.4 g/l

pH: 3.03

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