



JACOB'S CREEK SEMILLON SAUVIGNON BLANC 2008

VINTAGE CONDITIONS

A continuance of the dry weather conditions from previous seasons typified the growing season. There was little rainfall during winter and spring followed by warm to hot conditions throughout February and early March. Careful monitoring of vineyards was of paramount importance in order to maintain healthy canopies and preserve the intrinsic characters of each nonetheless the fruit displayed natural balanced acidity and intensity of flavour essential to this style.

WINEMAKING

Regular vineyard visits by our winemaking and viticultural team throughout the season ensured the fruit was harvested at optimal ripeness. Semillon and Sauvignon Blanc grapes were picked in the cool of the night at temperatures of less than 15°C.

Once the fruit arrived at the winery it was immediately destemmed and crushed. It was then chilled on the way to the press to minimise the pick up of phenolics. Free run juice was collected separately before being clarified. The juice was inoculated with selected yeast cultures which help exhibit the best aspects of the Semillon and Sauvignon Blanc varieties. Fermentation was conducted at low temperature with no malolactic fermentation or oak treatment. This aids in maintaining the fresh fruit driven style of the wine. The base wines were blended soon after the completion of fermentation to retain varietal integrity.

Jacob's Creek Semillon Sauvignon Blanc is a refreshing fruit driven style that combines the zesty lemon and grassy flavours of Semillon with the citrus and tropical characters of Sauvignon Blanc making the wine a delicious choice for a wide range of light food dishes.

TASTING NOTE

Colour:

Vibrant pale green.

Bouquet:

Lifted lemon citrus and grassy aromas with an attractive tropical fruit background.

Palate:

The palate displays generous lemon citrus and grassy flavours with hints of tropical fruit. Appealing fresh natural acidity provides balance and length, with a soft fruit driven finish.

WINE DETAIL

Harvest Date: February to March 2008

Bottling Date: December 2008 onwards

ANALYSIS

Alcohol: 12.5% alc/vol.

Total Acid: 6.5 g/L

pH: 3.16

www.jacobs-creek.com

