JACOB'S CREEK RESERVE SHIRAZ 2005

VINTAGE CONDITIONS

Above average winter rains with temperatures consistent for that time of the year ensured soil profiles were well filled, setting the scene for a good start to the season. Apart from some isolated rain, spring was warm and dry allowing good shoot growth and vine development. February was cooler than average which provided slower berry ripening resulting in the retention of fresh fruit flavours. Following a cool summer, fortunately autumn was considerably drier and warmer than normal which allowed the fruit to fully ripen to optimum maturity creating parcels of intense varietal Shiraz.

WINEMAKING

After careful monitoring in the vineyard winemakers select parcels of fruit with concentrated varietal flavours and fine tannin structure, from wine regions of Padthaway, McLaren Vale, Langhorne Creek, Barossa Valley, Clare and Coonawarra. After harvest the selected parcels of premium Shiraz fruit were gently crushed and de-stemmed into a range of static fermenters and inoculated with a chosen strain of neutral yeast. During fermentation period temperatures were carefully controlled between 18-25°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, the wines were drained and pressed into a range of new and old French and American oak barrels, in which they underwent malolactic fermentation. The wines were matured in oak for up to 20 months. Only parcels which showed exceptional varietal flavour, balanced structure and complexity were included in the final blend of Jacob's Creek Reserve Shiraz.

SHOW AWARDS

Top 100 & Blue-Gold

- Sydney International Wine Competition, 2008

Gold - 6
Silver - 5
Bronze - 5

TASTING NOTE

Colour:

Deep crimson with purple hues.

Bouquet:

Rich fragrant blackberry and plum with a hint of spice balanced by integrated coffee/vanilla and toasty cedar oak notes.

Palate:

Intense dark berry fruit flavours, with layers olive and spice. The 2005 Jacob's Creek Reserve Shiraz is full bodied with velvety tannins which provide the perfect backbone for expression of concentrated, spicy Shiraz flavours. The generous approachable fruit flavours ensure this wine can be enjoyed now; however the balance and structure of this wine will, if carefully cellared, evolve gracefully for the next 10 years.

WINE DETAIL

Harvest Date: Late March - Late April 2005
Bottling Date: March 2007 onwards

ANALYSIS

Alcohol: 14.0% alc/vol
Total Acid: 6.2 g/l
pH: 3.55

www.jacobscreek.com