



## JACOB'S CREEK RESERVE RIESLING 2008

### VINTAGE CONDITIONS

A cool and dry winter preceded the 2008 growing season. These conditions continued throughout spring and summer. The implementation of supplementary irrigation was essential in ensuring vine health across all of the premium Riesling growing districts of South Australia. Generally Riesling yields were slightly higher than the 2007 vintage; this did not however, impact fruit quality. Harvesting at night time temperatures of less than 15° Celsius was essential in minimising phenolic pickup and capturing the floral and rich citrus fruit characters this variety has to offer.

### WINEMAKING

The winemakers and viticulturists spent numerous hours in the vineyard during the ripening period identifying only the premium parcels of Riesling fruit for inclusion in the 2008 Jacob's Creek Reserve Riesling. These parcels of fruit were of optimum sugar concentration, had good acid balance, and excellent flavour intensity. The fruit was harvested in the cool of the night at temperatures of less than 15° Celsius and transported to the winery where it was immediately crushed and the juice chilled. Only the free run juice portions of the selected fruit, showing vibrant green colour, low phenolics, and excellent varietal definition was selected for the Reserve Riesling blend. The juice was then clarified and cool fermented to enhance varietal fruit flavours. Next, individual wines were separated from the yeast and held cold to retain their freshness. A fastidious selection process was carried out by the winemakers at the final blending stage. The aim of this, to capture the attributes of key viticultural regions within South Australia. Anaerobic wine handling prior to, and during packaging, has ensured the wine displays the strong varietal citrus and floral characters with a natural crisp acidity providing structure and length to the wine.

### SHOW AWARDS

- Gold** - 1
- Blue Gold** - Sydney International Wine Competition 2009
- Silver** - 1
- Bronze** - 2

### TASTING NOTE

**Colour:**

Vibrant pale green.

**Bouquet:**

Intense floral jasmine and lemon citrus aromas with nuances of lime.

**Palate:**

Rich floral and lemon citrus flavours with underlying hints of fresh green apple and lime. The attractive tacy acidity provides structure and length to the palate.

### TASTING NOTE

Freshness and generosity of flavour are key components of this wine. Its mineral acidity provides length and balance to the attractive varietal flavours. The wine is sealed with a screw cap and over time has the potential to develop appealing Riesling flavours of honey and toast.

### WINE DETAIL

Harvest Date: Late February to Mid March 2008

Bottling Date: Mid August 2008 onwards

### ANALYSIS

Alcohol: 12.1% alc/vol

Total Acid: 7.3g/L

pH: 2.88

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