

Jacob's Creek 2001 Shiraz.

VINTAGE CONDITIONS

Good Winter rains and a warm, dry Spring allowed for good canopy development and perfect conditions for fruit set, with low disease pressure. A classic hot, dry Australian Summer enabled the Shiraz fruit to achieve full maturity, typified by concentrated, ripe flavours. The hot weather perfectly suited the variety, providing rich plum varietal flavours and soft, round tannin structures.

WINEMAKING

Regular vineyard inspections and close monitoring allowed parcels of grapes from Australia's premium red grape growing regions to be identified on the basis of varietal typicity and generosity of flavour in keeping with the Jacob's Creek Shiraz style. Harvest dates were chosen so as to maximise fruit flavour and ensure a balance of sugars, acidity and tannins.

The grapes were crushed and destemmed into both rotary and static fermentation vessels and inoculated with a neutral wine yeast. Fermentation on skins was undertaken for a period of between seven to ten days on average, with wine temperatures being kept within a regime of 18 to 25°C. A combination of twice daily pump overs and "drain and return" techniques were utilised on fermentations in static vessels, to produce fleshy fruit characters and soft rounded tannin structures in the resultant wines.

TASTING NOTE

Colour: Medium depth crimson red with garnet tints.

Bouquet: Fresh, ripe plum fruit with spicy fruitcake notes and attractive mint highlights, supported by integrated mocha oak.

Palate: Rich, dense fruit flavours based around a silky soft, well-rounded tannin structure. The wine is a medium bodied style, with generous fruit persisting to a supple finish in keeping with the Jacob's Creek style.

WINE DETAIL

Harvest Date: Mid March to Mid April 2001

Bottling Date: August 2002 Onwards

ANALYSIS

Alcohol: 14.0% alc/vol

Total Acid: 5.9 g/L

pH: 3.44

