



JACOB'S CREEK™

DOUBLE BARREL

DOUBLE BARREL SHIRAZ

OVERVIEW

The generous ripe fruit flavours and spicy complexity are enhanced by the careful use of aged Scotch whisky barrels for finishing. A wine to savour.

COLOUR

Deep crimson with purple highlights.

AROMA

Blackberry, waffle cone and savoury notes of pecan nut, with cedar and vanilla bean.

TASTE

Ripe plum with attractive dark fruits complemented by clove and spice and charry oak notes.

ENJOY WITH

Beef cheeks with roast vegetables, Wagyu beef or a pan seared Scotch Fillet wrapped in smoky bacon.

IDEAL DRINKING WINDOW

Now to 2027

REGION

South Eastern Australia



VINTAGE CONDITIONS

Good Spring rains meant healthy vines and good soil moisture in the lead up to the vintage. A slightly cooler growing season meant that ripening was slow, allowing the flavours and tannins typical of Shiraz to develop to their fullest, making the grapes perfectly suited to the Double Barrel style.

WINEMAKING

After blending, this wine was matured in used Scotch whisky barrels made from American white oak. These barrels are an ideal match for the rich flavours and dense tannins.

WINE ANALYSIS

Alcohol: 14.6%
Total acid: 6.3 g/L
pH: 3.6

