



JACOB'S CREEK®

Sparkling

RESERVE CHARDONNAY PINOT NOIR - 2017



OVERVIEW

A bottle-fermented premium sparkling wine, vintage in 2017 from the traditional varieties of Chardonnay and Pinot Noir.

COLOUR

Pale straw

AROMA

Lovely bouquet of lemon, citrus and red apple with notes of bread and nougat.

TASTE

Light and elegant, the palate highlights lemon and citrus fruit with a hint of biscuit finishing with a delicate and refreshing acid.

ENJOY WITH

Fresh oysters, lobster or crumbed Camembert

IDEAL DRINKING WINDOW

Now to 2020

REGION

South Eastern Australia



VINTAGE CONDITIONS

The fruit was sourced from premium cool climate regions in South Australia. Higher than average rainfall led to an extended growing season, with moist soils supporting above average fruit set. Cooler nights produced fruit with greater acid retention, locking in the freshness and vibrancy of the fruit. Delicate varietal characters were enhanced by slow, cool ripening.

WINEMAKING

Harvesting at night and gentle pressing ensures a wine with elegance, finesse and delicate flavour. Full malolactic fermentation added a soft creamy texture to the palate.

WINE ANALYSIS

Alcohol 11.5% v/v
TA 6.7 g/L
pH 3.1