



JACOB'S CREEK®

Reserve

SOUTH AUSTRALIAN CHARDONNAY



OVERVIEW

A modern Australian cool climate Chardonnay, showcasing great fruit purity alongside texture, balance and length.

COLOUR

Pale straw with flashes of green.

AROMA

White nectarine with hints of almond butter and toasted cashews.

TASTE

Mouth-filling ripe yellow peach balanced by refreshing acidity.

ENJOY WITH

Roast chicken, grilled white fish or a garden salad. Serve chilled.

IDEAL DRINKING WINDOW

Now to 2024.

REGION

South Australia



VINTAGE CONDITIONS

Above average rainfall in August off-set a dry Winter ensuring the vines had enough moisture at budburst. Late frost resulted in reduced yield and while January experienced record temperature spikes, in general the Adelaide Hills' cooler conditions allowed for the development of fresh flavours alongside the retention of acidity.

WINEMAKING

Selected parcels of grapes were fermented in a combination of stainless steel tanks and French oak. The wine was matured on lees to develop a complex texture while retaining typical Chardonnay fruit characters.

WINE ANALYSIS

Alcohol 13.0%
TA 6.1 g/L
pH 3.23