

JOHANN SHIRAZ CABERNET 2012



REGION

Barossa, South Australia

COLOUR

Dense purple with a vibrant hue

BOUQUET

The bouquet is rich and dense, showcasing the Barossa's acclaimed regional characteristics. Fresh fruitcake and licorice are balanced by slight leafy notes from the Cabernet. Oak adds lovely spice and toast nuances, and there is a slight peaty edge. This is a wine that inundates the senses.

PALATE

Bold, full and structured on the palate, the 2012 Johann exhibits all the synergies that make Shiraz and Cabernet a definitive blend. The Shiraz imparts dark, sweet fruits and lush, fine tannin that the Cabernet restrains with structural drive and vibrant cassis. The careful selection of 100% new oak, predominantly French, supports the fruit while adding texture, layering and length to the palate. With its vibrancy, freshness and structure, this sophisticated wine has the potential to age gracefully.

RELEASE DATE

Bottled: March 5, 2014

SERVING SUGGESTION

Red meat dishes with robust and concentrated flavours

CELLARING POTENTIAL

Carefully cellaring for 10-15 years will enable further development and integration of the ripe and intense fruit flavours.

ALCOHOL

15.3% alcohol/volume

JOHANN SHIRAZ CABERNET 2012

VINTAGE CONDITIONS

The Barossa celebrated an exceptional vintage in 2012. Indeed, many judges consider it among the best in the region's decorated history. A long and wet winter provided the soil moisture needed for lush and healthy grapevine canopies and left good reserves of groundwater for the months ahead. Budburst and flowering came early and easily, before a mild summer with cool nights that ensured good fruit set and even, disease-free ripening. Yields were slightly down, but fruit quality was exhilaratingly good.

Only the very best fruit is selected for Johann, the wine that honours the founder of Jacob's Creek. For the 2012 vintage a mixture of Shiraz and Cabernet was chosen from two blocks on the Willandra Vineyard in the heart of the Barossa Valley.

WINEMAKING

Our winemakers tasted the fruit regularly during the ripening period to ensure it was harvested at just the right time. The Cabernet was picked on 25 February and the Shiraz was handpicked from a selected section of 90-year-old vines three days later. Once harvested, individual parcels were de-stemmed and crushed to small static fermenters. Fermentation was initiated with neutral yeast strains and temperatures were allowed to peak at around 28°C before chilling back to 18-22°C for the completion of fermentation. The fermenters were pumped over regularly to ensure thorough yet gentle extraction of colour and tannins from the skins. The progress of each ferment was monitored twice daily and each individual ferment was pressed separately. Shiraz was filled to selected new French and American oak hogsheads, while Cabernet was filled to new and second use French and American oak hogsheads, where natural malolactic fermentation and subsequent maturation took place.

After the wines had aged in oak for 18 months, the winemaking team assessed them on the tasting bench and decided on a blend of 81% Shiraz and 19% Cabernet. For blending, all barrels were tasted to select the best and most suitable for the blend. Ten new French oak barrels were selected for the Cabernet and a mix of new French/American oak for the Shiraz. Just 1500 cases of the final wine were bottled, and they are sure to do the legacy of Johann proud.

ANALYSIS

15.3% alcohol/volume
6.7 g/L total acid
3.46 pH