



SINCE 1847

# JACOB'S CREEK®

## CENTENARY HILL SHIRAZ 2010

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### REGION

Barossa Valley

### COLOUR

Medium to full-depth crimson red

### BOUQUET

A surprisingly elegant nose reflecting the cooler vintage, showing distinctive ripe black and red fruits with clove spice highlights which are classic Centenary Hill trademarks. Carefully selected oak adds cedar notes and a touch of char to round out the nose.

### PALATE

Full-bodied, yet soft and supple, the wine shows ripe berry fruit flavours on a richly textured mid-palate. Fine grained tannins and well integrated oak show the benefits of bottle maturation, with well-balanced acidity gives freshness over the long, fine finish.

### RELEASE DATE

Bottled June 2012

### SERVING SUGGESTION

Chargrilled venison fillet with cherry glaze

### CELLARING POTENTIAL

Carefully cellaring this wine for the next 10 years will enable further development and integration of the ripe fruit flavours.

### ALCOHOL

14.0% alcohol/volume

### AWARDS

Centenary Hill Shiraz is licensed to carry the Barossa Trust Mark, a mark that identifies Barossa-made products of the highest quality and genuine origin.



Blue Gold medal: 2014 Sydney Int. Wine Competition

Gold Medal: China Wine & Spirits Awards 2014



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### VINTAGE CONDITIONS

Good winter rainfall preceded the 2010 growing season in the Barossa Valley. The cold, wet winter provided a full soil moisture profile and ensured healthy vine canopy development. Mild conditions in early spring were followed by an unseasonably hot, dry and windy period during November. However, these conditions did not impact greatly on fruit set in the region and possibly even benefited the vines by allowing them to acclimatize earlier than usual. December through to harvest in late February saw perfect ripening weather, with warm days and cool nights producing balanced crops of healthy full flavoured fruit with great freshness and robust tannins.

### WINEMAKING

The grapes were selected from two old vineyards on the banks of Jacob's Creek and with a smaller portion (7%) from one vineyard in the cooler Williamstown sub region. Each block was crushed separately into either wide based static fermenters or, in the case of the smallest parcels, traditional open concrete fermenters. A neutral yeast strain was selected for inoculation, so as to retain all of the personality of each of the individual fruit parcels. Fermentation temperatures were allowed to peak at around 28°C early in ferment, and then maintained at a more moderate 20-22°C range, with maceration regimes reviewed by the winemaker during twice-daily ferment tastings, and then revised accordingly. The parcels were drained and pressed separately into carefully selected new French and American oak hogsheads. Whilst the French oak contributes structure, elegance and some restraint, the American oak adds spice and more generous oak flavours. The parcels were racked after the completion of malolactic fermentation and then returned to the same hogsheads for a total of 23 months' maturation. The blending process saw each individual barrel assessed by the winemaker; any that were found to be below the standard of Centenary Hill were not incorporated in the final blend. Bottling took place in June 2012, with subsequent bottle maturation prior to release providing additional complexity and further integration of oak and fruit.

### ANALYSIS

14.0% alcohol by volume

6.9 g/L total acid

3.51 pH