



JACOB'S CREEK™

DOUBLE BARREL

SHIRAZ CABERNET RUM



OVERVIEW

A traditionally oak matured, premium Australian Shiraz Cabernet that has been enhanced by partial maturation in oak barrels that previously held aged rum. This unique, double barrel process instils palate richness and complexity. A Shiraz Cabernet that delivers a richer, deeper, smoother and more complex palate.

COLOUR

Vibrant ripe plum.

AROMA

Dark cherry, raisins, caramel and tar.

TASTE

Rich, luscious palate of blackberry, Christmas cake and peanut brittle. Generous, complex flavours of dark fruits, toffee and vanilla framed by mouth filling tannins and a pleasing, lingering smoky oak finish.

ENJOY WITH

Your best Sunday roast.

IDEAL DRINKING WINDOW

Now but will reward cellaring through to 2030.

HARVEST DATE

Feb-March 2020.

GRAPE VARIETIES

Shiraz and Cabernet Sauvignon

VINEYARDS

Selected from premium South Australian vineyards.

REGION

South Australia



VINTAGE CONDITIONS

Hot, dry conditions prevailed throughout the 2020 growing season, producing Shiraz and Cabernet of concentrated flavour, soft tannins, and vibrant colour.

WINEMAKING

Parcels of Shiraz and Cabernet were fermented in small fermenters. Tight control over pump over frequency and duration as well as temperature control (between 20C and 32C) was maintained throughout the fermentation. The various parcels of fruit were pressed off after 8-20 days of fermentation on skins.

The resultant wine was first matured for 12 months in traditional wine oak comprising older French and American oak. Following this initial maturation, and ahead of final blending, select parcels were finished in oak barrels that previously held aged rum.

WINE ANALYSIS

Alcohol: 14.0% by volume
Total acid: 6.5 g/L
pH: 3.50
G/F (sugar): 4g/L

Gramp & Sons™

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Drink responsibly Get the facts [DrinkWise.org.au](https://www.drinkwise.org.au)