

JACKSON ESTATE BOTRYTIS RIESLING 2018

Wine maker | Matt Patterson-Green

Alcohol | 9.2% Residual sugar | 269.0 g/l pH | 3.5 TA | 59.9



TASTING NOTES | Ripe notes of fresh apricot combine with luscious characters of marmalade, raisin and sweet honeycomb. The palate is perfectly balanced with the same opulent characters showing, leading into a wonderful depth and concentration with a refreshing clean acidity

VINEYARDS | Fruit was sourced from old vines at the Jackson Estate Homestead vineyard which sits on Jacksons Road, on Marlborough's central Wairau plain.

WEATHER | Vintage 2018 was truly a mixed bag. Early in the season we had settled and very warm weather however later in the season there were challenges with several rain events and periods of cool weather. Judicious use of leaf plucking, and canopy management pre-vintage allowed us to dry out and successfully ripen the fruit after these events. As a result we generally picked physiologically ripe fruit that was at a slightly lower Brix levels resulting in soft elegant wines showing ripe succulent flavours.

HARVEST | Fruit for this wine was harvested late May 2018 from the homestead vineyard. Due to lower crop loads we were able to hand harvest the fruit at incredibly high levels of maturity and with outstanding purity, concentration and intensity.

VINIFICATION | Grapes were harvested during the morning and fruit was then whole bunch pressed and the juice allowed to settle for several days. Clear racked juice was then inoculated with a slowly built up aromatic yeast culture. Fermentation was carried out in a small stainless steel tank. Fermented at cooler temperatures to maintain maximum varietal aroma, but not so cool to slow or cause yeast stress. Post-fermentation the wine was filtered and prepared for bottling in October.

