

Jackson Estate Grey Ghost Barrique Sauvignon Blanc 2018

Wine maker | Matt Patterson-Green



Alcohol | 12.5% Residual sugar | <1 g/l pH | 3.22 TA | 7.1

Tasting notes | Lifted notes of white peach, nectarine and mandarin blossom combine with a complex gun flint aroma and supportive lees character on the nose. The stone fruit character follows through to the palate, where the creamy lees component combine with softer acidity and background minerality to form a textured and layered wine.

Vineyards | Harvested from the Jackson Estate Homestead vineyard, this wine is an expression of a single site. Intensive hands-on viticulture including shoot and fruit thinning, hand picking and sorting are incorporated to optimize fruit and wine quality.

Weather | Like 2017, 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 level resulting in soft elegant wines showing ripe succulent flavours

Harvest | A select pick from two of our best Homestead Sauvignon blocks, 'Block 2 and 4' were harvested by hand on the 6th and 13th of April 2018.

Vinification | The fruit arrived in the winery early afternoon and was allowed to settle overnight in our cool rooms. Loaded whole bunch to press the following day, the fruit is pressed and cut to winemakers taste. 70% of the resulting juice was put directly to 6 year old plus French oak barriques with the remaining 30% to a small stainless steel tank. Fermentation in both the barrel and tank portions was carried out by natural indigenous yeast populations at warm temperatures. Once fermentation was complete the young wines in both tank and barrel sat on yeast lees for a further 8 months. The barrel portion received intensive lees stirring and completed a percentage of natural malolactic fermentation before being blended with the tank portion in preparation for bottling early March 2019.

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