



# JACKSON

ESTATE


## TASTING NOTES & TECHNICAL SPECIFICATIONS

### JACKSON ESTATE STICH SAUVIGNON BLANC 2009

Jackson Estate embodies the very best of Marlborough New Zealand, the essence of Sauvignon Blanc. Jackson Estate is a special place, a testament to the vision & determination of the Stichbury & Jackson families who have farmed the land on the Wairau River plain at Jacksons Road for more than 160 years.

Since planting our pioneering Sauvignon Blanc vineyards, established three decades ago, time, tide & fortune have smiled on Jackson Estate, & the unparalleled affinity between Marlborough & Sauvignon Blanc has been spectacularly realised.

This wine is named for Jackson Estate owner and founder John "Stich" Stichbury, 5<sup>th</sup> generation farmer in Marlborough New Zealand.

	Viticulturist	Geoff Woollcombe
	Winemaker	Mike Paterson
	Tasting Notes	Passion fruit and riper citrus dominate aromatics; the palate follows in fruit flavour profile. A fine but well integrated acidity directs these intense primary flavours, giving flesh and texture and also cleansing the palate in a food friendly manner.
	Vineyards	Grapes were sourced from 7 individual vineyard sites in the Renwick, Wairau, Omaka and Awatere sub regions of Marlborough, New Zealand.
	Weather	2009 like each growing season brought its own challenges, but rewarded decisions made early in the growing season with regards to limiting potential yield and intensive canopy management. Strong vibrant acidity is a hallmark of all young wines in the cellar this year, reflecting a slightly later and cooler growing season..
	Harvest	20 parcels of fruit were harvested over a 4 week period (March 27 <sup>th</sup> – April 24 <sup>th</sup> ) in cool early morning conditions from our 7 vineyard sites. Again our heroes were found in our vineyards; supremely balanced vines, harvested at optimum ripeness without compromise.
	Vinification	All Sauvignon Blanc fruit was lightly pressed in a cool anaerobic environment with the resulting juice transferred to tank for a cold settling period of up to 72 hours. Clear juice was then racked to stainless tanks, warmed and inoculated with a neutral cultured yeast strain to allow the intrinsic qualities of our vineyard sites to shine. Fermentation on average lasted 3.5 weeks at low temperatures to retain maximum varietal character, after which the new wines were removed from their ferment lees before spending several months on light lees to develop further palate richness and flavour. Following this the individual parcels were blended and prepared for bottling in early September 2009.
	Wine Analysis	Alcohol 13.0%, pH 3.37, Titratable Acidity 7.8 g/L, Residual Sugar 3.0g/L.