




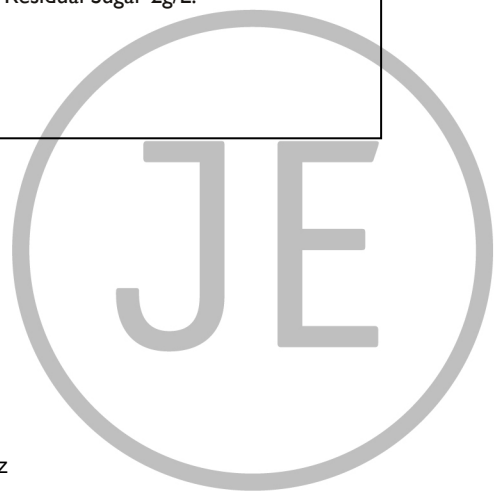
MARLBOROUGH, NEW ZEALAND
TASTING NOTES AND TECHNICAL SPECIFICATIONS

JACKSON ESTATE GREY GHOST SAUVIGNON BLANC 2005, RELEASED NOVEMBER 2005

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 and 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 and fortune have smiled on Jackson Estate, and the unparalleled affinity between Marlborough and Sauvignon Blanc has been spectacularly realised.

	Viticulturist	Geoff Woolcombe
	Winemaker	Mike Paterson
	Tasting Notes	Lifted white fleshed nectarine, ripe gooseberry and subtle smoke, lead to a palate of great weight and texture, highlighted by creamy passion fruit, guava, and all held together with a sleek acid spine.
	Vineyards	Grapes were sourced from our Bluehills vineyard in the Omaka Valley.
	Weather	The 2005 harvest was perfect, with Marlborough's traditional prevailing winds non existent, a relatively cool growing season, a stunning settled period and the inevitable end of the golden weather come late April. Attention to detail in the vineyard throughout the growing season enabled us to be flexible within fairly tight picking windows in April.
	Harvest	Two small parcels of hand picked fruit were taken from our Blue Hills vineyard on April 22 nd 2005. Brix levels at harvest were 22.5 and 26.0 respectively.
	Vinification	Both parcels arrived at the winery in pristine condition in the early evening, and were immediately crushed and gently pressed to tank. After 12 hours settling 60% of the juice was transferred to barrel with the remaining 40% racked to a small stainless tank for fermentation. Both batches were inoculated with a neutral yeast strain so not to dominate each parcel's unique sensory quality, after which the tank portion was fermented at a low temperature (11 degrees), and the barrel portion at a higher temperature of just below 20 degrees. Post ferment both parcels were lees stirred for 3 months before assemblage, and preparation for bottling in late September 2005.
	Wine Analysis	Alcohol 14.0%, pH 3.25, Titratable Acidity 7.95 g/L, Residual Sugar 2g/L.



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