



## TASTING NOTES & TECHNICAL SPECIFICATIONS

### JACKSON ESTATE 'GREY GHOST' SAUVIGNON BLANC 2014

The Grey Ghost is the giant gum tree planted in 1867 by John's great grandmother Alice and today graces all Jackson Estate wine labels.



**Winemaker:** Matt Patterson-Green

**Viticulturist:** Geoff Woolcombe

**Tasting notes:** Subtle notes of white peach and nectarine combine with notes of smoky gun flint and supportive lees character on the nose. The stone fruit character follows through to the palate, where the creamy lees components combine with a refreshing acidity and minerality to form a textured and layered wine that lingers.

**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:** 2014 promised to be an exceptional year for Marlborough. With warm weather during the day, cool nights and little to no rain through January February we saw perfect ripening and were tracking for an early start to harvest. Towards the end of April the weather turned and we experienced scattered bouts of rain. Those who had manicured the vines to sustainable fruiting levels bore out the benefits of this and had most, if not all of their fruit harvested and in the door of the winery with little to no effects

**Harvest:** A select pick from one of our best Homestead Sauvignon blocks, 'Block 2" was harvested by hand on the 19th of April 2014

**Vinification:** The fruit arrived in the winery early afternoon and was loaded as whole bunches to the press. 50% of the resulting pressed juice was put directly to 6 year old+ French oak barriques with the remaining 50% 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 2015.

#### **Wine Analysis:**

<b>Alcohol</b>	<b>13.1%</b>	<b>pH</b>	<b>3.19</b>
<b>Titrateable Acidity</b>	<b>7.1g/L</b>	<b>Residual Sugar</b>	<b>1.9g/L</b>

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