



TASTING DU JOUR 10

A tasting of today's Jackson Estate wines carefully chosen by our cellar door hosts.

PINOT NOIR TASTING 30

Alayna Pinot Rose
Homestead Pinot Noir
Vintage Widow Pinot Noir
Somerset Single Vineyard Pinot Noir
Gum Emperor Single Vineyard Pinot Noir

WHITES TASTING 30

Stich Sauvignon Blanc
Grey Ghost Barrique Sauvignon Blanc
Shelter Belt Chardonnay
Homestead Riesling
Botrytis Riesling

PERSONALISED TASTING

Personalized wines from Jackson Estate.
Jacksons Kitchen platter per 2 people.
1 hour of exclusive use of the underground cave tasting room.
\$150 per 2 persons.

Please enquire for customizations and additional costs.



SAUVIGNON BLANC

Stich Sauvignon Blanc 10/21
Distinctly aromatic, intensely flavoured and refreshingly crisp

Grey Ghost Barrique 13/29
Textured and layered with creamy lees components and refreshing acidity and minerality

DRY WHITES / ROSE

Homestead Riesling 10/20
Pungent aromatics of zesty citrus and white stone fruit accompanied by an elegant mineral acidity

Shelter Belt Single Chardonnay 12/29
Layers of texture complexity, ripe clean acidity and a long elegant finish

Alayna Pinot Rose 10/21
Lift bouquet of strawberries, red currant, pink grapefruit and watermelon. Crisp acidity and succulent finish

DESSERT WINE

Botrytis Riesling -/45
Subtle notes of citrus and sweet white stones fruits shine through with a lovely undercurrent of blood orange marmalade and sweet honeycomb

PINOT NOIR

Homestead Pinot Noir 11/23

Concentrated notes of black and red fruits with subtle undercurrents of spice

Vintage Widow Pinot Noir 13/40

Concentrated red and black fruits overlaid with dried herbs, spice and cedar on the nose, with complex savoury and spice on the palate

Vintage Window 2012

Library Release - Drinking beautiful now or can be cellared to enjoy later -/60

Somerset Single Vineyard Pinot Noir 15/48

Wild red fruits, perfumed violet and delicate rose petal and underlying wild thyme create a nose that is pure and classic.

Gum Emperor Single Vineyard Pinot Noir 15/48

Darker brooding aromatics lifted by higher notes of violets, black currents and spice. Flavours of black plums, licorice and earthy forest floor tones.

ABEL - LIMITED EDITION 2016 -/150
(BOTTLES 1/1000 ONLY)

Concentrated aromas of red and black fruits overlay a background of dried herbs, spice and cedar. To taste is a combination of savoury and spice with background notes of toffee, and rich/ ripe flavours, all without losing precise pinot noir detail.

“Driven by palate, elegance and sophistication, this is the most exceptional wine Jackson Estate has EVER produced.”

(Matt Patterson-Green, Winemaker.)



JACKSON
ESTATE



CRAFT BEER

| | |
|--|-----|
| Waitoa Brightside Hazy IPA 0% 330ml | 7.5 |
| Waitoa Dayglow Hazy IPA 5.0% 330ml | 7.5 |
| Waitoa Mosaniac Single Hop IPA 6.0% 440ml | 10 |
| Waitoa Afterglow Hazy IPA 6.7% 440ml | 10 |
| Low Alcoholic Beer selection – see fridge for availability | POA |

NON/LOW ALCOHOLICS

| | |
|------------------------|---|
| Spring Water 320ml | 3 |
| Grapefruit Soda 200ml | 3 |
| Cola/Sprite Soda 330ml | 4 |
| Zero Sugar Soda 330ml | 4 |

SNACKS

| | |
|-----------------|----|
| Crisps/Crackers | 5 |
| Antipasto/Jam | 5 |
| Olives | 3 |
| Picnic box | 25 |



Light bread platter

Locally made bread toasted with extra virgin olive oil, balsamic and hazelnut dukkha.

\$17.00

Hot smoked salmon

Hot smoked Cajun salmon, zested cream cheese, served with toasted bread and capers.

\$28.00

Sharing platters

A selection of NZ cheeses served with bread and crackers alongside prosciutto, spreads, salted butter, fruit and olives.

\$35 for 2 people

\$65 for 4+ people

Picnic Box

A compact lidded box with a selection of nibbles, cheeses, crackers, spreads & dips. Grab a picnic blanket & a bottle of wine and have yourself the perfect little picnic by the vines!

\$25.00

Kapiti ice-cream

Choose from a range of Kapiti ice-creams - Boysenberry & dark chocolate, Mini sized Kanuka honey & passionfruit or Plant based chocolate dipped berry sorbet.

\$4.00 for mini

\$6.00 for large

Most food items can be made gluten free or dairy free upon request