



JACKSON ESTATE BOTRYTIS RIESLING 2014

Sourced from the original Jackson Estate Homestead vineyard. Our Botrytis Riesling is only made in vintages where the elements combine to produce this extraordinary wine style.



Winemaker: Matt Patterson-Green

Viticulturist: Geoff Woollcombe

Tasting notes: Very ripe notes of apricot combine with sumptuous noble characters of marmalade, raisin and honeycomb. The palate is perfectly balanced with the same opulent characters showing, leading into a wonderful depth and concentration with a refreshing clean acidity.

Vineyards: Fruit was sourced from old vines at the Jackson Estate Homestead vineyard which sits on Jacksons Road, on Marlborough's central Wairau plain.

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 and February, we saw perfect ripening and were tracking for an early start to harvest. Select thinning of some blocks meant we were able to run with perfect levels of vine/fruit and thus see stable and constant ripening. At the beginning of March there were a couple of rain events, proving to be just what was needed with just enough water to freshen and lift the vines. Towards the end of April the weather turned and we experienced bouts of rain and little to no wind to dry things out. 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: Fruit for this wine was harvested mid May 2014 from the homestead vineyard. Due to lower crop loads we were able to hand harvest the fruit at incredibly high levels of maturity and with outstanding purity, concentration and intensity.

Vinification: Grapes were harvested during the morning and fruit was then whole bunch pressed and the juice allowed to settle for several days. Clear racked juice was then inoculated with a slowly built up aromatic yeast culture. Fermentation was carried out in a small stainless steel tank. Fermented at cooler temperatures to maintain maximum varietal aroma, but not so cool to slow or cause yeast stress. Post-fermentation the wine was filtered and prepared for bottling in October.

This is easily the hardest wine to make in the Jackson Estate portfolio!

Wine Analysis: Alc 9.6%, pH 3.02, TA 7.0/L, RS 196g/L

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