



JACKSON ESTATE 'HOMESTEAD' RIESLING 2015

The combination of mature vines with the stony free draining silt loam soils, are the foundations of the underlying minerality and intense aromatics this vineyard is known for.



Winemaker: Matt Patterson-Green

Viticulturist: Geoff Woollcombe

Tasting Notes

Refreshing aromas of ripe apricot and perfumed elderflower combine with a subtle undercurrent of fresh bush honey gives this wine an enticing nose. The apricot notes follow through and are accompanied by crisp apple on the palate, with a lingering hint of warm summer florals. A clean mineral acidity gives the wine beautiful poise and an elegant lingering finish. Drinking well now but will reward from several years of careful cellaring.

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:

Growing season 2015 will be one that will be remembered for years to come. Sunny, warm weather graced the region and our vineyards during all critical growth stages and carried on right through vintage till late April. Little to no rain during the summer months meant the bunches produced were generally smaller, with tight berry architecture and with smaller concentrated berries. This led to intense ripe flavours developing, and corresponding fruit purity in the final blended wines. Harvest progressed perfectly with little to no pressure to pick, and we were able to leave fruit out on the vine to get the most from the growing season. 2015 will be long remembered as one of the best vintages in recent years at Jackson Estate

Harvest:

Fruit for this wine was harvested on the 4th of April from the Homestead vineyard. Due to lower crop loads we were able to hand harvest the fruit at full maturity and with outstanding purity, concentration and intensity.

Vinification:

Grapes were harvested during the morning of the 4th then the whole clusters were then whole bunch pressed and the juice allowed to settle for several days. Clear racked juice was then inoculated with a selected aromatic yeast. Fermentation was carried out in stainless steel and several older French barrels. Fermented at cooler temperatures to maintain maximum aroma and enhance the pure fruit character this vineyard is known for. Post-fermentation the wine is filtered and prepared for bottling in October.

Wine Analysis: Alcohol 12.5%, pH 2.98, Titratable Acidity 7.2/L
Residual Sugar 3.8g/L

Visit us online at www.jacksons.co.nz

