



TASTING NOTES & TECHNICAL SPECIFICATIONS

JACKSON ESTATE 'GREENLIP' SAUVIGNON BLANC 2020

The Green Lip is named for the native New Zealand greenlip mussel or *Perna canaliculus*. These mussels are easily recognized by their vibrant green and gold shell colouring. Harvested in the pristine waters of Marlborough Sounds, they are one of the world's most unique delicacies. This wine is an effortlessly simple and perfect accompaniment for greenlip mussels.



WINEMAKER: Matt Patterson- Green

TASTING NOTES: The nose dominates with complex florals, ripe white stone fruits and fresh zesty citrus. To taste this follows through to the pallet with the same fresh citrus and ripe white stone fruit flavors, an underlying lees driven textural backbone and a pure mineral concentration. A perfectly balanced and crunchy acidity gives the wine lift, balance and poise.

VINEYARDS: Fruit was sourced from our 3 estate vineyards on the Central Wairau Plain and in the Waihopai sub regions.

WEATHER: Vintage 2020 was one of the best in recent years. Warm weather leading up to and including Christmas meant we had fruit that was in advance of the long-term average. With warm weather and dry days leading into the harvest we were able to pick fruit that was physiologically ripe with a crunchy acid and fresh complexity.

HARVEST: In total 13 separate vineyard blocks of Sauvignon Blanc were harvested from the 3 Estate vineyards over a 3 week period starting the last week of March. The extended season allowed us to individually pick each block at the optimum levels of maturity.

VINIFICATION: All blocks were harvested in the early hours of the morning to reduce field heat and enhance flavour. Individually pressed to tank the batches were settled for 72 hours before racking the clear juice off for ferment. Juice was warmed and then inoculated using only the best cultured yeast strains to enhance and complement the pure fruit character of our vineyard sites. Average fermentation lasted 3 weeks at mid to low temperatures to maximize aroma and flavour. Post fermentation the young wines were aged on light lees for up to 5 months prior to being blended and prepared for bottling early December 2020

WINE ANALYSIS:

Alcohol	12.5%	pH 3.10
TA	7.0 g/L	RS 3.9 g/L

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