



## TASTING NOTES & TECHNICAL SPECIFICATIONS

### JACKSON ESTATE 'SHELTER BELT' CHARDONNAY 2019

The acclaim Jackson Estate generates is based entirely on the merit of our pristine, cool climate vineyards. The wine is named for a large shelterbelt of trees protecting the Homestead Vineyard and separating the vineyard from the Homestead.



**Winemaker:** Matt Patterson-Green

**Tasting notes:** Notes of fresh citrus, fig and oyster shell create an enticing entry to this wine. Combined with the underlying complex notes of white stone fruit, melon and a beautiful minerality, this wine has bags of character on the nose. The palate follows in flavor profile with layers of textural complexity and a ripe clean acidity and a long, elegant finish.

**Vineyards:** Made from fruit harvested from the Jackson Estate Homestead vineyard, this wine is an expression of a single clone and single site. Intensive hands-on viticulture including short and fruit thinning, hand-picking and sorting are incorporated to optimize fruit and wine quality.

**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:** A single clone (B95) was hand harvested from our Homestead vineyard mid-March, 2019. Brix at harvest averaged 24.1

**Vinification:** : The fruit was whole bunch loaded to press and cut to taste by the winemaker, with 75% of the juice going to barrel with a high proportion of solids and 25% remaining in stainless tanks. The barrel portion contained 25% new oak with the rest made up of 2-5 year old barrels. Fermentation was carried out in both stainless tanks and French barrel's by indigenous yeasts and reached a maximum temperature of 25°C. The young wines remained on their ferment lees over winter and began natural malolactic fermentation in the spring. Aged for 9 months in oak, the barrel batch was racked, assessed and blended with the aged tank portion and prepared for bottle late March 2020.

**Wine Analysis:**

<b>Alcohol</b>	<b>13.5 %</b>	<b>Titrateable Acidity</b>	<b>5.48 g/L</b>
<b>pH</b>	<b>3.48</b>	<b>Residual Sugar</b>	<b>1.2 g/L</b>

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