

Jackson Estate GREEN LIP Sauvignon Blanc

2023

Wine maker | Matt Patterson-Green

Alcohol | 13.14% Residual sugar | 2.59 g/l pH | 3.1 TA | 7.0



Tasting notes | On the nose an abundance of ripe white stone fruits and zesty citrus predominate. This follows through on the palette with the same fresh citrus and succulent stone fruit, combined with a well-balanced textural lees driven backbone and lovely mineral concentration. A perfectly balanced and crunchy acidity gives the wine lift, presence and poise.

Vineyards | Fruit was sourced from our 2 estate vineyards on the Central Wairau Plain and in the Waihopai sub regions.

Weather | Vintage 2023 was a very gentle and generous vintage. With lovely warm days and cool nights lending itself to perfect ripening conditions. A few small periods of rain early in the summer season meant we had plenty of water in the soil for ripening and no water pressure later in the season leading to a very well balanced and perfectly ripe harvest.

Harvest | In total 15 separate vineyard blocks of Sauvignon Blanc were harvested from the 3 Estate vineyards over a 3-week period starting the third week of March. With perfect weather over March - April, we were able to pick and choose when we wanted to harvest with the resulting fruit being in excellent condition.

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 6 months prior to being blended and prepared for bottling late Oct 2023.

