

JACKSON ESTATE Riesling 2012



Category:	WINE		
Style:	WHITE WINE		
Variety:	RIESLING		
Region:	MARLBOROUGH		
Vintage:	2012		
Volume:	750ml		
Vineyard:	Fruit was sourced from the Jackson Estate Homestead vineyard which sits on Jacksons Road, on Marlboroughs central Wairau plain		
Vinification:	Harvested during the early morning with a small amount of skin contact the grapes were pressed and the resulting juices sent to tank to be floated. Once flotation was complete juice was inoculated with selected neutral yeasts, the combination of flotation and yeast selection was used to maintain and enhance the pure fruit character this vineyard is known for. Fermentation was carried out in 100% stainless steel at low temperature to maintain maximum aroma. Post-fermentation the wine was held at		
Bouquet:	Lemon and lime zest with grapefruit pith dominate the citrus bouquet of this wine; behind this are layers of honey and a flinty minerality adding depth and complexity.		
Palate:	The aromas follow through to the palate where a vibrant acidity is balanced by the wines natural sweetness lending a textural note and lingering finish of sweet honeysuckle.		
Technical Analysis:			
pH:	3.04	Residual Sugar:	21.2g/L
Packaging:	1 x 750ml	Titrateable Acidity:	8.4g/L
Hancocks Product:	11526		