



# JACKSON ESTATE

## Grey Ghost Sauvignon Blanc (Last Stocks in Wgtn & Chch only) 2012



**Category:** WINE

**Style:** WHITE WINE

**Variety:** SAUVIGNON BLANC

**Region:** MARLBOROUGH

**Vintage:** 2012

**Volume:** 750ml

**Vineyard:** Harvested from the Jackson Estate Homestead vineyard, a select hand pick from two of our best Homestead Sauvignon blocks, Block 2 and 4 were harvested by hand on the 19th of April 2012 this wine is an expression of a single site. Intensive hands-on viticulture including shoot and fruit thinning, hand picking and sorting are incorporated to optimize fruit and wine quality.

**Vinification:** 50% of the resulting juice was put directly to 100% 6 year old French oak barriques with the remaining 50% to a small stainless steel tank. Fermentation in both the barrel and tank portions was carried out by natural indigenous yeast populations. Once fermentation was complete, both tank and barrel sat on yeast lees for a further 8 months. The barrel portion received intensive lees stirring and completed a percentage of malolactic fermentation before being blended with the tank portion.

**Bouquet:** On the nose fresh bright notes of elderflower blossom, white peach and citrus are supported by a beautiful underlying rich Farmhouse cheese character.

**Palate:** To taste stone fruit and citrus characters continue and are accompanied by a pleasing complex minerality, that in combination with the wines supporting acidity flow into a long and textural finish.

### Technical Analysis:

<b>Alcohol:</b>	13.00%	<b>pH:</b>	3.19
<b>Residual Sugar:</b>	1.9g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	7.1g/L	<b>Hancocks Product:</b>	13659