

JACKSON ESTATE

Homestead Dry Riesling 2015



Category:	WINE
Style:	WHITE WINE
Variety:	RIESLING
Region:	MARLBOROUGH
Vintage:	2015
Volume:	750ml
Vineyard:	Fruit sourced from old vines at the Jackson Estate Homestead vineyard which sits on Jacksons Road, on Marlboroughs central Wairau plain.
Vinification:	Harvested on 4th April, then whole clusters were whole bunch pressed and the juice allowed to settle for several days. Clear racked juice was then inoculated with a selected aromatic yeast. Fermentation in stainless steel and several older French barrels. Fermented at cooler temperatures to maintain maximum aroma and enhance pure fruit character. Then filtered prepared for bottling in October.
Appearance:	Straw-yellow colour with lemon hues
Bouquet:	Refreshing aromas of ripe apricot and perfumed elderflower combine with a subtle undercurrent of fresh bush honey gives this wine an enticing nose.
Palate:	The apricot notes follow through and are accompanied by crisp apple on the palate, with a lingering hint of summer florals. A clean mineral acidity gives the wine beautiful poise and an elegant lingering finish.

Technical Analysis:

Alcohol:	12.50%	pH:	2.98
Residual Sugar:	3.8g/L	Packaging:	1 x 750ml
Titrateable Acidity:	7.2g/L	Hancocks Product:	14203