

JACKSON ESTATE

Shelter Belt Chardonnay 2015



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	MARLBOROUGH		
Vintage:	2015		
Volume:	750ml		
Vineyard:	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.		
Vinification:	Whole bunch pressed, 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 barrels by indigenous yeasts and reached a maximum temperature of 25C. The young wines remained on their ferment lees over winter and began natural malolactic fermentation. Aged for 9 months in oak.		
Bouquet:	Notes of clean and fresh citrus, fig and spiced marzipan create an enticing entry to this wine. Combined with the underlying complex notes of oyster shell and a beautiful minerality, this wine has bags of character on the nose.		
Palate:	The palate follows in flavour profile with layers of textural complexity and a ripe clean acidity and a long elegant finish.		
Technical Analysis:			
Alcohol:	13.70%	pH:	3.34
Residual Sugar:	3.5g/L	Packaging:	1 x 750ml
Titrateable Acidity:	4.9g/L	Hancocks Product:	14468