



JACKSON ESTATE 'Grey Ghost' Barrique Sauvignon Blanc (last stocks) 2014



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| Category: | WINE | | |
| Style: | WHITE WINE | | |
| Variety: | SAUVIGNON BLANC | | |
| Region: | MARLBOROUGH | | |
| Vintage: | 2014 | | |
| Volume: | 750ml | | |
| Vineyard: | Harvested from the Jackson Estate Homestead vineyard, 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: | Loaded as whole bunches to the press. 50% of the resulting pressed juice was put directly to 6 year old French oak barriques with the remaining 50% to a small stainless steel tank. Fermentation was carried out by natural indigenous yeast populations, once complete the young wines in both tank and barrel sat on yeast lees for a further 8 months with intensive lees stirring. | | |
| Appearance: | Straw-yellow with lemon-green hues | | |
| Bouquet: | Subtle notes of white peach and nectarine combine with notes of smoky gun flint and supportive lees character on the nose | | |
| Palate: | The stone fruit character follows through to the palate, where the creamy lees components combine with a refreshing acidity and minerality to form a textured and layered wine that lingers | | |
| Technical Analysis: | | | |
| Alcohol: | 13.00% | pH: | 3.19 |
| Packaging: | 1 x 750ml | Titrateable Acidity: | 7.1g/L |
| Hancocks Product: | 14707 | | |