

# JACKSON ESTATE

## Shelter Belt Chardonnay 2016



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	CHARDONNAY		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2016		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	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.		
<b>Vinification:</b>	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 in the spring. Aged for 9 months in oak.		
<b>Bouquet:</b>	Precise notes of citrus, fig and spiced marzipan create an enticing entry to this wine. Combined with the underlying notes of oyster shell and a spicy minerality, this wine has bags of character on the nose.		
<b>Palate:</b>	The palate follows in flavour profile with layers of textural complexity, a ripe clean acidity and a long elegant finish.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.00%	<b>pH:</b>	3.31
<b>Residual Sugar:</b>	2.2g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	5.4g/L	<b>Hancocks Product:</b>	14718