

JACKSON ESTATE

Botrytis Riesling 2014

375ml



Category:	WINE		
Style:	SWEET DESSERT		
Variety:	RIESLING		
Region:	MARLBOROUGH		
Vintage:	2014		
Volume:	375ml		
Vineyard:	Fruit was sourced from old vines at the Jackson Estate Homestead vineyard which sits on Jacksons Road, on Marlboroughs central Wairau plain.		
Vinification:	Grapes were harvested during the morning and fruit was then whole bunch pressed and the juice allowed to settle for several days. Clear racked juice was then inoculated with a slowly built up aromatic yeast culture. Fermentation was carried out in a small stainless steel tank. Fermented at cooler temperatures to maintain maximum varietal aroma, but not so cool to slow or cause yeast stress. Post-fermentation the wine was filtered and prepared for bottling in October.		
Appearance:	Bright golden-hued orange colour		
Bouquet:	Very ripe notes of apricot combine with sumptuous noble characters of marmalade, raisin and honeycomb.		
Palate:	The palate is perfectly balanced with the same opulent characters showing, leading into a wonderful depth and concentration with a refreshing clean acidity.		
Technical Analysis:			
Alcohol:	9.60%	pH:	3.02
Residual Sugar:	196g/L	Packaging:	12 x 375ml
Titrateable Acidity:	7.0g/L	Hancocks Product:	14736