

JACKSON ESTATE

Botrytis Riesling 375ml *WGTN AND CHCH ONLY 2018

375ml



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| Category: | WINE |
| Style: | SWEET DESSERT |
| Variety: | RIESLING |
| Region: | MARLBOROUGH |
| Vintage: | 2018 |
| 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. RS 196g/L. |
| 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:

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| Alcohol: | 9.60% | pH: | 3.02 |
| Residual Sugar: | 196g/L | Packaging: | 12 x 375ml |
| Titrateable Acidity: | 7.0g/L | Hancocks Product: | 14736 |