



# JACKSON ESTATE

## Grey Ghost Barrique Sauvignon Blanc 2018



<b>Category:</b>	WINE		
<b>Style:</b>	WHITE WINE		
<b>Variety:</b>	SAUVIGNON BLANC		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2018		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Harvested from the Homestead vineyard Block 2.		
<b>Vinification:</b>	Whole bunch press, with 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 at warm temperatures. Once fermentation was complete the wines sat on yeast lees for a further 8 months. The barrel portion received intensive lees stirring and completed a percentage of natural malolactic fermentation before being blended with the tank portion.		
<b>Bouquet:</b>	Subtle notes of white peach and nectarine combine with hints of smoke and spice.		
<b>Palate:</b>	The white stone fruit character follows through to the palate, with creamy lees components combining with a refreshing acidity and minerality to form a textured and layered wine that delights and lingers.		
<b>Cellaring:</b>	5 Years		
<b>Technical Analysis:</b>			
Alcohol:	12.60%	pH:	3.29
Residual Sugar:	2.5	Packaging:	6 x 750ml
Titrateable Acidity:	5.8	Hancocks Product:	<b>14871</b>