

JACKSON ESTATE

Shelter Belt Chardonnay 2020



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	MARLBOROUGH
Vintage:	2020
Volume:	750ml
Vineyard:	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.
Vinification:	The fruit was whole bunch loaded to press and cut to taste by the winemaker, 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. Aged for 9 months in oak.
Bouquet:	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.
Palate:	The palate follows in flavour profile with layers of textural complexity, a ripe clean acidity and a long elegant finish.

Technical Analysis:

Alcohol:	12.80%	pH:	3.32
Residual Sugar:	2.2	Packaging:	6 x 750ml
Titrateable Acidity:	5.4	Hancocks Product:	15542