

JACKSON ESTATE

Stich Sauvignon Blanc 2023



Category:	WINE
Style:	WHITE WINE
Variety:	SAUVIGNON BLANC
Region:	MARLBOROUGH
Vintage:	2023
Volume:	750ml
Vineyard:	Fruit was sourced from their 3 estate vineyards on the Central Wairau Plain and in the Waihopai sub regions.
Vinification:	All blocks were harvested in the early hours of the morning, then individually pressed to tank the batches were settled for 72 hours before racking off for ferment. Juice was inoculated using only the best cultured yeast strains. Average fermentation lasted 3 weeks at mid to low temperatures to maximize aroma and flavor. Post fermentation the young wines were aged on light lees for up to 3 months prior blending and preparation for bottling in Sept.
Bouquet:	On the nose various loads of ripe white stone fruits and zesty citrus abound.
Palate:	This follows through to taste with the same fresh zesty citrus and succulent stone fruit, combined with an underlying lees driven textural backbone and mineral concentration. A perfectly balanced and crunchy acidity gives the wine lift, presence and poise.

Technical Analysis:

Alcohol:	13.00%	pH:	3.26
Residual Sugar:	2.57g/L	Packaging:	6 x 750ml
Titrateable Acidity:	7.5 g/L	Hancocks Product:	15567