

JACKSON ESTATE

Homestead Chardonnay 2022



Category:	WINE
Style:	WHITE WINE
Variety:	CHARDONNAY
Region:	MARLBOROUGH
Vintage:	2022
Volume:	750ml
Vineyard:	Fruit was sourced from our Homestead vineyard in the Wairau Valley.
Vinification:	Fruit for the Homestead Chardonnay was harvested early in the morning over separate days. In the winery the fruit was whole bunch loaded into our press. Gently pressed to only use the FreeRun the juice, then settled for 12 hours in tank. Racked then allowed to go into natural fermentation the juice was kept cool throughout fermentation. The wine was went through 50% malolactic fermentation to retain some bright acidity but also have a light mouth filling creaminess. Blended and bottled Oct 2022.
Bouquet:	Lovely notes of lemon, grapefruit and elderflower on the nose create an alluring entrance to this wine.
Palate:	White stone-fruits, melon and citrus come through on the palate, with a fine acidity and a long lingering, craps finish.
Cellaring:	2 years

Technical Analysis:

Alcohol:	14.00%	pH:	3.52
Residual Sugar:	<1g/L	Packaging:	6 x 750ml
Titrateable Acidity:	6.0	Hancocks Product:	16199