



## TASTING NOTES & TECHNICAL SPECIFICATIONS

### JACKSON ESTATE 'GREY GHOST' SAUVIGNON BLANC 2016

The Grey Ghost is the giant gum tree planted in 1867 by Alice Jackson and today graces all Jackson Estate wine labels.



**Winemaker:** Matt Patterson-Green

**Viticulturist:** Geoff Woollcombe

**Tasting notes:** Subtle notes of white peach and nectarine combine with hints of gun smoke and oyster shell on the nose. 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.

**Vineyards:** Harvested from the Jackson Estate Homestead vineyard Block 2, this wine is an expression of a single site. Intensive hands-on viticulture including shoot and fruit thinning, hand picking and sorting are incorporated to optimize fruit and wine quality.

**Weather:** Vintage 2016 has been one of the better vintages seen at Jackson Estate in recent years due to a warm calm weather pattern and a consistency of ripening. There were only two rain events during the summer, one of which was right at the time of cell division. However, with long periods of warm weather the fruit in the vineyards ripened evenly and we were able to pick earlier in the ripening process than in previous years. As a result, we picked physiologically ripe fruit at slightly lower Brix levels which pleasingly resulted in lower alcohols in the wines.

**Harvest:** A select pick from one of our best Homestead Sauvignon blocks, 'Block 2" was harvested by hand on the 19th of April 2016

**Vinification:** The fruit arrived in the winery early afternoon and was loaded as whole bunches to the press. 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 in both the barrel and tank portions was carried out by natural indigenous yeast populations at warm temperatures. Once fermentation was complete the young wines in both tank and barrel 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 in preparation for bottling early March 2017.

**Wine Analysis:**

Alcohol	12.2 %	pH	3.07
Titrateable Acidity	6.0 g/L	Residual Sugar	1.8 g/L

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