



## TASTING NOTES & TECHNICAL SPECIFICATIONS

### JACKSON ESTATE 'STICH' SAUVIGNON BLANC 2020

Stich Sauvignon Blanc is named in recognition of John 'Stich' Stichbury, founder of Jackson Estate. The character of this wine typically reflects its origin and season, being distinctly aromatic, intensely flavored and finishing with refreshingly crisp acidity.



#### **WINEMAKER: Matt Patterson- Green**

**TASTING NOTES:** On the nose various notes of florals, ripe white stone fruits and zesty citrus. This follows through to the pallet with the same fresh zesty citrus and succulent stone fruit, continuing with an underlying lees driven textural backbone and mineral concentration. A perfectly balanced and crunchy acidity gives the wine lift, presence and poise.

**VINEYARDS:** Fruit was sourced from our 3 estate vineyards on the Central Wairau Plain and in the Waihopai sub regions.

**WEATHER:** Vintage 2020 was one of the best in recent years. Warm weather leading up to and including Christmas meant we had fruit that was in advance of the long-term average. With warm weather and dry days leading into the harvest we were able to pick fruit that was physiologically ripe with a crunchy acid and fresh complexity.

**HARVEST:** In total 13 separate vineyard blocks of Sauvignon Blanc were harvested from the 3 Estate vineyards over a 3-week period starting the third week of March. With perfect weather over April we were able to pick and choose when we wanted to harvest with the resulting fruit being in excellent condition.

**VINIFICATION:** All blocks were harvested in the early hours of the morning to reduce field heat and enhance flavour. Individually pressed to tank the batches were settled for 72 hours before racking the clear juice off for ferment. Juice was warmed and then inoculated using only the best cultured yeast strains to enhance and complement the pure fruit character of our vineyard sites. Average fermentation lasted 3 weeks at mid to low temperatures to maximize aroma and flavour. Post fermentation the young wines were aged on light lees for up to 5 months prior to being blended and prepared for bottling Mid October 2020.

#### **WINE ANALYSIS:**

Alcohol	12.5%	pH 3.05
TA	6.9 g/L	RS 3.9 g/L

