

# Jackson Estate SHELTER BELT Chardonnay

## 2020

**Wine maker** | Matt Patterson-Green

**Alcohol** | 13.5% **Residual sugar** | >1 g/l **pH** | 3.2 **TA** | 5.72



**Tasting notes** | Notes of fresh citrus, apple and box wood create an enticing entry to this wine. Combined with the underlying complex notes of white stone fruit, subtle melon and a classic minerality, this wine has bags of character in the glass. The palate follows in profile with layers of elegant complexity, a clean fresh acidity, and a long finish.

**Vineyards** | 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.

**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** | A single clone (B95) was hand harvested from our Homestead vineyard on March 23rd , 2020. Brix at harvest averaged 23.6.

**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 25°C. The young wines remained on their ferment lees over winter and began natural malolactic fermentation in the spring. Aged for 12 months in oak, the barrel batch was racked, assessed, and blended with the aged tank portion and prepared for bottle Mid-April 2020.

