

Jackson Estate Grey Ghost Barrique Sauvignon Blanc 2019

Wine maker | Matt Patterson-Green

Alcohol | 12.88% Residual sugar | 1.2 g/l pH | 3.34 TA | 5.6



Tasting notes | Subtle notes of white peach, nectarine and orange blossom combine with a complex gun flint, fresh farm cheese and lees driven aromatic delight on the nose. The stone fruit character follows through to the palate, where the creamy lees component combines with a softer natural acidity and balanced minerality to form a perfectly textured and layered wine.

Vineyards | Harvested from one of our best Homestead Sauvignon blocks, 'Block 2' was harvested by hand on the 14th of April 2019. Intensive hands-on viticulture including shoot and fruit thinning, hand picking and sorting are incorporated to optimize fruit and wine quality.

Weather | Vintage 2019 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. Leading further into summer we started to see areas with water stress and judicious use of the irrigation allowed us to get fruit to the point of picking in excellent condition. As a result, we picked physiologically ripe fruit that was at a slightly higher Brix level resulting in soft elegant wines showing ripe succulent flavours.

Vinification | The fruit arrived in the winery early in the morning and was loaded as whole bunch to press, then gently pressed out. Press cuts were made to winemakers taste with 70% of the resulting juice put directly to 6-10 year old French oak barriques and puncheons with the remaining 30% 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 2020.

