

Jackson Estate STICH Sauvignon Blanc

2024

Wine maker | Matt Patterson-Green

Alcohol | 13.5% **Residual sugar** | 3.65 g/l **PH** | 3.28 **TA** | 7.2 g/l



Tasting notes | Presenting with a bouquet of subtle white blossom flower, ripe white stone fruits and just a touch of pithy citrus. This then follows through on the palate with notes of warm passion vine, crisp citrus and succulent stone fruit. Coming together with a balanced and elegant textural lees driven backbone and a lovely mineral concentration. Perfectly balanced acidity gives the wine lift, presence, and poise - a style of Sauvignon Blanc that is uniquely and recognizably Jackson Estate

Vineyards | Fruit was sourced from our 2 estate vineyards on the Central Wairau Plain and in the Waihopai sub regions.

Weather | Vintage 2024 was a very gracious vintage. With long warm days and lingering cool nights we saw perfect ripening conditions resulting in ripe, balanced, and perfect fruit at harvest.

Harvest | In total 15 separate vineyard blocks of Sauvignon Blanc were harvested from the 2 Estate vineyards over a 3-week period starting the end of the 2nd week of March. With perfect weather over March - April, we were able to 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 6 months prior to being blended and prepared for bottling late Oct 2024.

