



# Jackson Estate HOMESTEAD Riesling 2024

**Winemaker** | Matt Patterson-Green

Alcohol 11.6% | Residual sugar 1.8 g/l | pH 3.0 | Titratable Acidity 8.2



**Tasting notes** | Refreshing aromas of ripe apricot and stone-fruit combine with a subtle undercurrent of elderflower giving this wine an enticing nose. The apricot and stone-fruit notes follow through with apple crispness and just a hint of warm summer florals. A clean mineral acidity gives the wine beautiful poise and an elegant lingering finish. Drinking well now but will reward from several years of careful cellaring.

**Vineyards** | Fruit was sourced from old vines at the Jackson Estate Homestead vineyard which sits on Jacksons Road, on Marlborough's central Wairau plain.

**Weather** | 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** | Fruit for this wine was harvested on the 25th March from the Homestead vineyard. Due to lower crop loads we were able to hand harvest the fruit at full maturity and with outstanding purity, concentration and intensity.

**Vinification** | Grapes were harvested early morning with the hand-picked clusters whole bunch pressed, and the resulting juice allowed to settle for several days. Clear racked juice was then inoculated with a selected aromatic yeast. Fermentation was carried out in stainless steel and several older French barrels. Fermented at cooler temperatures to maintain maximum aroma and enhance the pure fruit character this vineyard is known for. Post-fermentation the wine is filtered and prepared for bottling in October.

**Gourmet Pairing & Cellaring Guide** | Think spice! this wine can compliment heat like no other, any Thai food or eastern curries are a match in heaven. As this wine is an aromatic so a slight warmth in the room will open up the nose, 12-15 degrees Celsius. Cellaring for this wine is 8-12 years.

