



TASTING NOTES & TECHNICAL SPECIFICATIONS

JACKSON ESTATE 'GREENLIP' SAUVIGNON BLANC 2016

The Green Lip is named for the native New Zealand greenlip mussel or *Perna canaliculus*. These mussels are easily recognized by their vibrant green and gold shell colouring. Harvested in the pristine waters of Marlborough Sounds, they are one of the world's most unique delicacies. This wine is an effortlessly simple and perfect accompaniment for greenlip mussels.



WINEMAKER: Matt Patterson- Green

VITICULTURIST: Geoff Woollcombe

TASTING NOTES: The nose dominates with complex florals, ripe white stone fruits and fresh zesty citrus. To taste this follows through to the pallet with the same fresh citrus and ripe white stone fruit flavors, an underlying lees driven textural backbone and a pure mineral concentration. A perfectly balanced and crunchy acidity gives the wine lift, balance and poise.

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

WEATHER: Vintage 2016 has been one of the better vintages seen at Jackson Estate in recent years due to a warm calm weather pattern and a consistency of ripening. There were only two rain events during the summer, one of which was right at the time of cell division. However with long periods of warm weather the fruit in the vineyards ripened evenly and we were able to pick earlier in the ripening process than in previous years. As a result we picked physiologically ripe fruit at slightly lower Brix levels which pleasingly resulted in lower alcohols in the wines.

HARVEST: In total 12 separate vineyard blocks of Sauvignon Blanc were harvested from the 3 Estate vineyards over a 3 week period starting the last week of March. The extended season allowed us to individually pick each block at the optimum levels of maturity.

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 2016

WINE ANALYSIS:

Alcohol	12.5%	pH 3.05
TA	6.9 g/L	RS 2.1 g/L

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