



GRAPE-TO-GLASS

wines worth sharing

Jackson Estate 'Botrytis' Riesling 2014

Grape Varietal:	100% Riesling
Growing Region:	Marlborough - New Zealand
Head Winemaker:	Matt Patterson-Green



The Riesling fruit for this botrytis style dessert wine was sourced solely from the original homestead vineyard, settled in 1855 on Jacksons Road in the heart of Marlborough. This site has been sustainably farmed by the Jackson family for five generations. This unique and special sweet wine is only made when the natural elements combine to produce both the conditions and the ideal fruit to make this wonderful style of wine.

The ideal bunches of botrytis fruit were carefully hand-picked around the middle of May 2014. As the hand-picked bunches came into the winery, they were quickly - though very gently pressed and the sweet juice poured into stainless steel tank - where it cold settled for a few days before being clear raked and then slowly warmed ready for inoculation with an aromatic yeast. Fermentation was at controlled low temperatures and lasted several weeks, after which the wine was chilled to arrest fermentation and retain natural grape sugars which ended up at 196g/L. The wine then spent several months on light lees to develop further palate richness and layers of flavour.

In the glass you will greeted by an inviting golden colour nectar. This wine as an engaging bouquet, of floral honey combined with sumptuous young noble characters of dried apricots, orange rind and ginger marmalade and honeycomb.

These generous characters carry seamlessly onto the well-balanced palate - showcasing engaging luscious flavours and ever so pleasing persistence. This unctuous dessert wine is all nicely balanced by the wines natural fruit acidity resulting in a clean and refreshing finish to a delicious wine. *Treat yourself - this wine is worth sharing.*

This 2014 Jackson Estate 'Botrytis' Riesling has 9.6% Alc./vol. with a residual sugar level of 196g/L. No decanting required and serve in an appropriate glass at 8°-10°C.

Cellaring Potential:

Drinking perfectly well now; and will age and develop well for another 5 - 7 years.

Food Pairing Suggestions:

Perfect wine pairing with rich-cream desserts, stone-fruit layered pastries, passionfruit cheesecake, lemon meringue-pie and varied styles of ripe blue cheeses - *enjoy.*

A deliciously luscious sweet wine, with refreshing fruit acidity.

