



GRAPE-TO-GLASS

wines worth sharing

Jackson Estate 'Shelter Belt' Chardonnay 2020

Grape Varietal: 100% Chardonnay
Growing Region: Marlborough - NZ
Head Winemaker: Matt Patterson-Green



In 1855 Adam Jackson bought his first blocks of land in the heart of the Marlborough region, along with what was to become known as Jacksons' Road. The infamous gum tree known as the 'Grey Ghost' was planted shortly after in 1867 on the land now known as the Homestead vineyard.

In 1987 - *(5th generation Jackson) John Stichbury planted the first vines, with their first wines released in 1991 under the Jackson Estate label. Then in 2013 the Benton family bought Jackson Estate Winery and in 2016 they started building the new winery and cellar door that opened in 2017. This has ensured that they can refine and further develop their quality handcrafted.

Head Winemaker, Matt Patterson-Green has been guiding the winemaking for Benton Family Wines for nearly 20 years. With the aim of expressing the true nature of their vineyards, creating regionally varietal, dynamic and enjoyable wines.

This wine is a single clone and single site expression. Intensive hands-on viticulture along with hand-picking from their Homestead vineyard in late March. The fruit was whole bunch pressed, with 75% of the juice going into barrel with a high proportion of solids and 25% into stainless tanks. The barrel portion had 25% new oak and 2-5 year old barrels. After fermentation the wine aged for 12 months and then blended with the tank portion and bottled in late April 2021.

A vibrant summer straw yellow and lime hue fills your glass. On the relaxed nose you are greeted by aromas of fresh peaches, apples and a biscotti note. The palate is both elegant and generous showcasing firm white peaches, ripe apples, a subtle splash of apricot, along with a butterscotch nuance due to the 12 months in oak. And all nicely balanced by uplifting natural fruit acidity that leads you to a classic dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Jackson Estate 'Shelter Belt' Chardonnay has 13.5% Alc./vol. Classic dry style. Chill gently and serve in a generously shaped wine glass at 8°- 10°C.

Cellaring Potential:

Drinking perfectly well now; plus, should age nicely for another 2 - 3 years.

Food Pairing Suggestions:

Perfect wine pairing with grilled chicken, pork cutlets w/ apple sauce, pesto & walnut gnocchi, roasted vegetable pizza and pasta dishes, along with creamy aged cheeses on lightly toasted ciabatta - *enjoy.*

A hand-crafted Marlborough Chardonnay that has a dexterous character.

