

Jackson Estate STICH Sauvignon Blanc

2025

Wine maker | Matt Patterson-Green

Alcohol | 12.5% **Residual sugar** | 2.1 g/l **PH** | 3.19 **TA** | 6.6 g/l



Tasting notes | The nose dominates with intense lifted florals, punchy stone fruits and zesty citrus. This follows through to the pallet with lovely fresh citrus and ripe white stone fruit flavours, fine grained lees driven textural backbone and a layered minerality. A lovely balanced wine with crunchy acidity, elegance and silky texture gives the wine lift, balance and poise.

Vineyards | Fruit was sourced from our 2 Estate vineyards on the Central Wairau Plain and in the Waihopai Valley.

Weather | Lovely sunny days and warm weather graced the region and our vineyards during all critical growth stages and carried on right through vintage till late April. Little to no rain during the summer months meant that the bunches produced were generally smaller, with tight berry architecture and with smaller concentrated berries. Harvest progressed perfectly with little to no pressure to pick, and we were able to leave fruit out on the vine to get the most from the growing season. 2025 will be long remembered as one of the best vintages in recent years at Jackson Estate.

Harvest | In total 16 separate parcels of Sauvignon Blanc were harvested over a 3-week period starting the 21st 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 floated off the same day 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 early September 2025

Pairing | Elegant and vibrant, this wine is a perfect match for fresh seafood, grilled chicken, or creamy pasta. Its stone fruit and citrus notes also shine alongside soft cheeses, seasonal salads, and light Mediterranean dishes.