



ACCOLADES

JACKSON ESTATE 'SHELTER BELT' CHARDONNAY

2012

Liquid Assets, UK, March 2015

A zesty chardonnay that's taken on a whack of oad, yet only has fresh and firm roasted lemon fruit to show for it. A hit of grapefruit sourness to finish rounds it off. Classy stuff.

91 Points, eRobertParker.com, Lisa Perrotti-Brown

The 2012 Shelter Belt opens with aromas of apple crumble honeyed toast and scones slathered with apricot preserves plus a touch of nuttiness. Medium-bodied with a good amount of spicy apple and peach flavours supported by judicious oak toastiness and just enough acidity, it finishes long.

4.5 Stars, Michael Coopers Buyers Guide 2014.

The impressive 2012 vintage was estate-grown in the Homestead vineyard, hand harvested, fermented with natural yeasts and fully barrel-aged (25% new). Fragrant and complex, mouth filling and creamy-textured, it has rich, citrusy, peachy, nutty flavours and a long, harmonious finish. Drink now or cellar.

Pure Silver Air New Zealand Wine Awards 2014

4.5 Stars Winestate Magazine, May 2014

"Fragrant, complex, barrel-fermented style, mouth filling and creamy-textured, with a rich, citrusy, peachy, nutty flavours and a long harmonious finish. Drink now or cellar. Fine value."

4 Stars Cameron Douglas, Master Sommelier, October 2014

"Classic Chardonnay and classic Marlborough too, with a creamy fruity bouquet, fresh roasted peach and other stone fruits aromas with very vanillin led oak aromas. Palate is ripe, creamy, fruity, lush and with plenty of oak bite – but not too much – and a dry, flavourful fresh and crisp finish. Dependable example."

Bronze Decanter Asia Wine Awards 2014

2011

4 Stars Michael Cooper's Buyers Guide to NZ Wines, 2013





JACKSON
ESTATE

2010

Michael Coopers' Buyers Guide to NZ Wines, 2013

"The 2010 was estate grown in the Homestead vineyard, hand harvested, fermented with natural yeasts and fully barrel aged (25% new oak). Offering fine value, it's a citrusy, slightly biscuit and creamy wine, with excellent depth, complexity and harmony. Drink now or cellar."

