
SINGLE BLOCK
JACKSON'S BLOCK
PINOT NOIR



APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard. Jackson's Block 1 and 2

VARIETALS:
Pinot Noir

ALCOHOL:
14%

RESIDUAL SUGAR:
<1g/l

pH:
3.57

TA:
5.4g/l

RELEASE DATE:
July 2013

CASES PRODUCED:
150

WINE VINTAGE: 2011

TASTING NOTE:

This wine has a beautiful garnet colour with the hallmark "Jackson" perfume of violets and wild thyme as well as wonderful fruit notes of cherries and plums which are accented by the lovely aroma of cinnamon spice specific to this vintage. This is a long and lively Pinot Noir with tremendous poise to rival its power. Classic, yet individual – Jackson's Block '11 will continue to unveil new layers for years to come.

CELLARING: up to 9 years

VINEYARD NOTE:

The Sancta vineyard is a gently sloping, north facing vineyard, running down from the hills behind toward the Kawarau River in front. Jackson's Block is planted with the 777 clone, which combines with the soils to give the wine memorable perfume.

HARVEST NOTES:

Spring was quite hot, leading into a cold December with variable weather experienced up until harvest, when more typical autumnal conditions appeared. Jackson was among our first grapes harvested in early April. Our vintage was a frost free vintage. An even set with medium sized bunches was standard across the vineyard, resulting in wonderfully balanced wines.

VINIFICATION NOTES:

The fruit was hand harvested early in the cold morning with 20% left as whole clusters contributing to the beautiful tannin and spice in this wine. After 5 days of cold soak and a fermentation that lasted 7 days, the wine was left on skins for another 10 days to aid tannin development. The wine was then gently pressed off skins, settled and racked to fine grain French oak barrels, 38% of which were new. This wine went through malolactic fermentation in late spring and was racked just once in July for blending and bottling on 9 August 2012.