
SINGLE BLOCK

**JACKSON'S BLOCK
PINOT NOIR**



VINTAGE: 2014

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate. Jackson's Block

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l

pH:
3.59

TA:
5.8g/l

RELEASE DATE:
1 October 2015

TASTING NOTE:

Jackson's Block Pinot Noir is famous for its opulence, concentration, and complexity. The 2014 vintage is no exception. Intensely aromatic, the nose is rich with wild berries, doris plums, licorice and thyme. The palate is classic Jackson's Block, with the 2014 exhibiting the power and vibrancy of Bannockburn fruit, fine tannins, spice and wild thyme packed over a core of black fruits. With characteristic fine dusty tannins, and a long finish with lingering spice, this is a powerful Pinot Noir which is approachable now and shows great aging potential.

CELLARING: Up to 10 years.

VINEYARD:

Jackson's Block at the Felton Road end of the Terra Sancta Estate is planted on special soils of shallow silty loam overlying schist derived gravels. This is a single block, single clone Pinot Noir made exclusively from the 777 clone. Known for delivering expressive Pinot Noir, this clone is ideally suited to creating a powerful, age-worthy single block Pinot Noir that speaks of its terroir.

HARVEST:

The 2014 season had a notably warm start and the absence of spring frosts and relatively low wind in December produced an even and healthy canopy and successful flowering. Dry conditions during January reduced berry size and lowered yield. Jackson's Block's naturally low yielding vines combined with warm, dry conditions in February and March to produce high quality fruit of great depth and concentration.

VINIFICATION:

In line with previous vintages, this block was one of the earliest picked, with the fruit hand harvested on 4 April. 20% of the bunches were fermented whole, contributing to the beautiful structure in this wine. After 4 days of cold soak and a 7 day fermentation, the wine was left on skins for another 7 days to ensure perfect tannin integration. Gently pressed off skins, settled and racked to fine grain French oak barrels, 30% of which were new, the barrels rested naturally in the cool of winter before bottling in March.