
SINGLE BLOCK
JACKSON'S BLOCK
PINOT NOIR



VINTAGE: 2013

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard. Jackson's Block

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l

pH:
3.54

TA:
5.85g/l

RELEASE DATE:
October 2014

CASES PRODUCED:
250

TASTING NOTE:

This gorgeous Pinot combines fruit purity and intensity with a wonderful frame and structure provided by an abundance of fine, polished tannins. The wine is pristine and refined showing notes of dark cherry, plum, floral and subtly infused spice, perfectly supported by an elegant mid-palate weight and velvety texture. Possessing lovely poise and harmony, it promises to develop gracefully.

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 on special soils of shallow silty loam overlying schist derived gravels which combine with the 777 clone to give the wine memorable perfume.

HARVEST NOTE:

The 2013 season had a very cool start leading to a late but healthy flowering. January brought a little more rain than usual to the vineyard before a warm and dry ripening period that carried all the way through until harvest in April. This allowed the fruit to be picked at optimum ripeness and in pristine condition on 4 April.

VINIFICATION NOTE:

The fruit was hand harvested early in the cold of the morning with 17% left as whole clusters contributing to the beautiful structure and spice in this wine. After 4 days of cold soak and a fermentation that lasted 7 days, the wine was left on skins for another 7 days to aid tannin development. The wine was then gently pressed off skins, settled and racked to fine grain French oak barrels, 30% of which were new. Jackson's Block went through malolactic fermentation in late spring and was bottled both unfiltered and unfiltered on 19 March 2014.