

---

**SINGLE BLOCK**  
**JACKSON'S BLOCK**  
**PINOT NOIR**



---

**VINTAGE:** 2018

---

---

**APPELLATION:**  
Bannockburn, Central Otago

---

---

**VINEYARD/BLOCK:**  
Terra Sancta Estate. Jackson's Block. Planted 1991 & 1995 on original rootstock.

---

---

**VARIETALS:**  
Pinot Noir, 777 Clone, Clone 5

---

---

**ALCOHOL:**  
13.0%

---

---

**RESIDUAL SUGAR:**  
<1g/l

---

---

**pH:** 3.69

---

---

**TA:** 6.7 g/l

---

---

**CELLAR:** Savour now but will cellar through to 2028.

---

---

**TASTING NOTE**

---

The vibrancy of this outstanding Pinot Noir is apparent in the bright ruby colour which provides a gateway to the fragrant, generous aroma of violets, fresh thyme, licorice, cherry and peppercorn. Possessing finesse and energy on the palate, it has an intriguing mix of delicate spices and red fruits, along with licorice and minerality. Unified and balanced with silky tannins, it shows depth and complexity. Pinot Noir at its finest.

---

**VINEYARD**

---

Jackson's Block is located on the boundary of Felton Road. Ninety percent planted in a single clone of Pinot Noir (777), in soils composed of lakebed loam and overlying schist gravels. Known for delivering expressive, perfumed Pinot Noir, this clone is ideally suited to these soils and site, delivering both power and elegance, with vine age resulting in highly expressive fruit.

---

**VINTAGE**

---

2018 was a vintage like none prior. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in both tiny berries and accelerated fruit development. Picked earlier than ever before, the wine's lovely acidity suggests that picking in this very hot vintage was managed precisely. Whilst this is generally a lighter vintage, Jackson's Block shows surprising structure and complexity, along with the brightness and vivacity typical of our 2018 vintage.

---

**VINIFICATION**

---

Handpicked fruit in perfect condition was pressed with 15% whole cluster. Fermented with natural yeast, the wine was pressed and racked to barrel after 24 days, with 15% new oak used. Neither fined nor filtered, this Pinot shows remarkable clarity. Bottled with minimal sulphur.

---

**FOOD MATCHING**

---

Immensely versatile, it is a perfect match with a wide range of foods including pan fried hapuka, seared wild venison and roasted mushroom and spinach gnocchi with wilted greens.