

SINGLE BLOCK
JACKSON'S BLOCK
PINOT NOIR



TASTING NOTE

VINTAGE: 2021

APPELLATION:
Bannockburn, Central Otago

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

VARIETALS:
Pinot Noir - 777 clone

ALCOHOL: 13.0%

RESIDUAL SUGAR: <1g/l

pH: 3.55

TA: 6.8g/l

CELLAR: Through to 2031

On the nose, black forest fruits, dried raspberries and fresh thyme are underpinned by notes of fresh nutmeg, sandalwood, star anise and clove, providing beguiling depth to the aromatics. On the palate, hallmark Jackson's Block black fruits and raspberries, are complemented by earthy undertones and fruit spice. An elegant vintage of Jackson's Block, its ethereal texture and balanced tannins flow across the palate, leading to a persistent, long finish.

VINEYARD

Organically farmed, using no-till, regenerative practices, Jackson's Block runs parallel to Felton Road. With vines planted in 1991 and 1995, 90% of the block is planted in a single clone of Pinot Noir (777). The 777 clone on Jackson's classic lake-bed loam and schist gravel soils exemplifies the best of Bannockburn. Known for delivering expressive, perfumed Pinot Noir, the 777 clone is ideally suited to schisty loam soils, delivering both power and elegance, with vine age resulting in great complexity.

VINTAGE

The defining characteristic of the 2021 vintage is the quality of the fruit. Harvest started in the final week of March with some lovely early Autumn weather deepening flavour development. Cool April temperatures slowed ripening resulting in a protracted, 6 week harvest. With very low yields - due to a cool spring which impacted flowering - a long, gradual ripening period, and later picking dates, 2021 is a vintage from which great wine flows.

VINIFICATION

Biogrow certified, handpicked fruit in perfect condition was destemmed and fermented with native yeast. Pressed and racked to barrel after 31 days, it was made with approximately 20% new French oak. Made naturally with no additives, and neither fined nor filtered, it was bottled at Terra Sancta with only minimal sulphur to ensure ageability and maximum terroir expression.

FOOD MATCHING

Cajun blackened fish or herbed crusted venison loin with kumera puree.