
SINGLE BLOCK
JACKSON'S BLOCK
PINOT NOIR



TASTING NOTE

VINTAGE: 2022

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: 3.60

TA: 5.4g/l

CELLAR: Through to 2032.

An enticing nose leads to an integrated, finely balanced palate with florals, plums, red berries, spices, and cedar. Displaying both the lightness and depth of Pinot Noir at its finest, it has a beautiful, refined mouthfeel with silky tannins that caress the palate. Harmonious from start to finish, this is a breathtaking Pinot Noir.

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, quartz 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 consistency and complexity.

VINTAGE

One of Terra Sancta's finest vintages, the fruit from 2022 across all vineyards was in perfect condition, possessing the purity and intensity of flavour on display in Jackson's Block Pinot Noir 2022. Our longest harvest on record due to a slow ripening period during April, our final day of harvest was 13 May 2022.

VINIFICATION

Organically 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. Decant prior to pouring.