
SINGLE BLOCK
JACKSON'S BLOCK
PINOT NOIR



VINTAGE: 2023

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: 3.56

TA: 6.1g/L

CELLAR: Through to 2035.

TASTING NOTE

The nose is vibrant and complex, with violets, black cherry, cedar, thyme and warming spices. The palate is silky and powerful, layered with dark berry fruit, subtle earth, and wild thyme. Impeccably balanced, with fine tannins, it flows seamlessly to a long, vibrant finish. Both poised and compelling, this wine offers immediate pleasure while showcasing superb aging potential. A seductive, finely structured Pinot Noir that captures the depth and elegance of Bannockburn.

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

A cold spring with a high number of frosts got the season off to a shaky start, however dedicated frost-fighting protected our vines during budburst. Timely rainfall and warm weather during late spring and early summer created ideal growing conditions all the way through to early March when frosts struck again. Harvest began on 24 March however cool weather and rain slowed ripening, prolonging the harvest period. The 2023 vintage is characterised by minerality, purity, and lifted aromas.

VINIFICATION

Organically certified, handpicked fruit in perfect condition was destemmed and fermented with native yeast. Pressed and racked to barrel after 27 days, it was fermented in 100% 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

Thyme-roasted beetroot with goat cheese and walnuts, or slow-cooked lamb shoulder with rosemary and garlic, served alongside roasted root vegetables.