
SINGLE BLOCK
JACKSON'S BLOCK
PINOT NOIR



VINTAGE: 2024

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: <1 g/L

pH: 3.56

TA: 6.1 g/L

CELLAR: Hold until 2027.
Drinking well through to 2036.

TASTING NOTE

The nose is deep and layered, with black cherry, crushed blackberry and violet unfolding into flint and warm spice. Dark fruit intensity is interwoven with mineral tones and fine cedar. The palate is concentrated and linear, driven by black cherry and liquorice with a firm mineral spine. Fine-grained tannins give the wine structure, precision and poise. Elegant and composed, it carries impressive depth and clarity through to a long, focused 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, 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

Favourable spring conditions led to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage. A very dry summer ended by rain on 21 February, along with cool nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our mature vines produced high-quality fruit, reflected across the board in the vibrant flavour and complexity of Terra Sancta's 2024 Pinot Noirs.

VINIFICATION

Organically certified, handpicked fruit in perfect condition was destemmed and fermented with native yeast. Pressed and racked to barrel after 30 days, it was fermented in 100% French oak (20% new). 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

Perfect alongside dry-aged beef, seared duck breast with a cherry reduction or earthy porcini dishes.