
SINGLE BLOCK
JACKSON'S BLOCK
PINOT NOIR



VINTAGE: 2012

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard; Jackson's Block

VARIETALS:
Pinot Noir

ALCOHOL:
14%

RESIDUAL SUGAR:
<1g/l

pH:
3.70

TA:
6.7g/l

RELEASE DATE:
July 2014

CASES PRODUCED:
300

TASTING NOTE:

This wine has a beautiful ruby colour with the hallmark "Jackson" perfume of violets, as well as wonderful fruit notes of plum, cherry and cassis, accented by the aromas of wild thyme and Herbes de Provence. This is a vibrant and textured Pinot Noir with intriguing layers and great food pairing possibilities.

CELLARING: up to 9 years.

VINEYARD NOTE:

The Sancta vineyard is a gently sloping, north facing vineyard, running down from the hills behind, toward the Kawarau River in front. Jackson's Block is planted on special soils of shallow silty loam overlying schist derived gravels which combine with the 777 clone to give the wine memorable perfume.

HARVEST NOTES:

We had idyllic conditions; a warm spring leading to good flowering and fruit set with a hot and mostly dry summer. Our harvest started in early April and lasted 3 weeks. Jackson's Block Pinot Noir was harvested on the 14 April with beautiful small and uniform bunches.

VINIFICATION NOTES:

The fruit was hand harvested early in the cold morning with 15% left as whole clusters contributing to the beautiful structure and spice in this wine. After 5 days of cold soak and a fermentation that lasted 7 days, the wine was left on skins for another 7 days to aid tannin development. The wine was then gently pressed off skins, settled and racked to fine grain French oak barrels, 38% of which were new. Jackson's Block went through malolactic fermentation in late spring and was bottled both unfinned and unfiltered on 2nd August 2013.