SINGLE BLOCK

JACKSON'S BLOCK PINOT NOIR





TASTING NOTE:

VINTAGE: 2015

APPELLATION:

Bannockburn, Central Otago

VINEYARD/BLOCK:

Terra Sancta Estate. Jackson's Block

VARIETALS:

Pinot Noir

ALCOHOL:

13.5%

RESIDUAL SUGAR:

<1g/l

pH: 3.61

TA: 5.2g/l

RELEASE DATE: November 2016

The philosophy behind producing single block wines is to showcase the particular terroir of very special sites. Each of our Single Block wines has quite different soils, vine density, and microclimate. Terra Sancta's commitment to making wines reflective of their place shines very clearly in the 2015 Jackson's Block Pinot Noir. Each year Jackson's Block delivers a wine of unmatched perfume, seductive tannin and harmony. With vine roots now deep in alluvial schist, the texture and concentration of Jackson's Block are clear signs of vine age. The beautiful perfume, spice and a thread of minerality add intrigue to the deep red fruits and persistent, finely grained finish.

CELLARING: Great drinkability and pleasure today, but would advise some cellaring period, with potential up to 9 years.

VINEYARD:

Jackson's Block at the Felton Road end of the Terra Sancta Estate is planted on special soils of shallow silty loam overlying schist derived alluvial gravels. Jackson's Block is planted in a single clone Pinot Noir - the 777 clone. Known for delivering expressive, perfumed Pinot Noir, this clone is ideally suited to creating an elegant, age-worthy single block Pinot Noir that speaks of its terroir.

VINTAGE:

The 2015 growing season commenced with cold weather in November and early December - meaning the vines got off to a slow start. With a warm December and a hot January - with the mercury topping 30 degrees 18 times in the month - the vines caught up from their slow start and entered autumn fully on song. A dry autumn translated into fruit with great concentration and purity. The vintage has shown more red fruit than black fruit characters.

VINIFICATION:

The fruit from Jackson's Block has been picked on the same day for the past 3 vintages and is a testament to the consistency of both the microclimate of Bannockburn and the privileged site of the vines. The fruit is hand picked - as is the case for all Terra Sancta wines - and destemmed within minutes at our on site winery. The winemaking is respectful, the oak useage restrained, the star of the wine - the vineyard.