
SINGLE BLOCK

JACKSON'S BLOCK PINOT NOIR



VINTAGE: 2017

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate. Jackson's Block. Planted 1991 & 1995 on original rootstock.

VARIETALS:
Pinot Noir, 777 Clone, Clone 5

ALCOHOL:
13.0%

RESIDUAL SUGAR:
<1g/l

pH:
3.64

TA:
5.2g/l

CELLAR: Drink at least one bottle every two years through to 2029 and enjoy what promises to be exciting development in bottle!

TASTING NOTE

The philosophy of Terra Sancta Single Block wines is to highlight the particular character of our most unique sites. The 2017 vintage is a very special expression of Jackson's Block. The old vines have delivered richly fruited decadence; a complex nose of cloves, cedar, dark cherry and bold, concentrated flavours. Luxurious layers of black doris plum, licorice, dark cherry and crushed spices dance across the palate. With fine tannins and a perfectly balanced finish, Jackson's 2017 is a classic - a sensuous, sophisticated wine.

VINEYARD

Jackson's Block is located on the boundary of Felton Road. Ninety percent planted in a single clone of Pinot Noir (777), in soils comprised of lakebed loam and overlying schist gravels. Known for delivering expressive, perfumed Pinot Noir, this clone is ideally suited to these soils and site, delivering both power and elegance, with vine age resulting in highly expressive fruit.

VINTAGE

One of the richest Pinot Noir vintages to date, with no manipulation in the vineyard, and no dropping of fruit, this vintage is a story of naturally low yields of under four tonnes a hectare and superb quality. Leading to this was a year of very unusual weather patterns - a warm winter, a cold spring, an early summer, very few days of intense heat, and a perfect harvest period. This vintage is one of incredible concentration, memorable texture and stunning purity. A Collector's Vintage.

VINIFICATION

Handpicked fruit in perfect condition was received and pressed, with 15% whole cluster. Fermented with natural yeast in tank, the wine was racked to barrel after 10 days, with 25% new oak used. Made without fining or filtration and minimal sulphur.

FOOD MATCHING

Game, and classic French dishes - from French Onion Soup to Beef Bourguignon and slow roasted lamb.