SINGLE BLOCK

JACKSON'S BLOCK PINOT NOIR





VINTAGE: 2016

APPELLATION:

Bannockburn, Central Otago

VINEYARD/BLOCK:

Terra Sancta Estate. Jackson's Block

VARIETALS:

Pinot Noir, 777 Clone, Clone 5

ALCOHOL:

13.5%

RESIDUAL SUGAR:

<1g/l

pH:

3.64

TA:

5.2g/l

CELLAR: Approachable now but will develop in the bottle over a decade. Peak 2019- 2023.

TASTING NOTE

The philosophy behind producing single block wines is to highlight the particular character of only the most special sites. The 2016 vintage is a seamless expression of this site. A complex and engaging nose of cloves, cedar, dark cherry and violets is followed by layers of lovely blue fruits, licorice and crushed spice on a lively palate. With silky tannins and a long, perfectly balanced finish, Jackson's 2016 is a classic.

VINEYARD

Jackson's Block is located on the boundary of Felton Road on Terra Sancta Estate and is 90% planted in a single clone of Pinot Noir (777) in soils comprised of lakebed loam 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 year after year.

VINTAGE

A very unusual vintage. Bannockburn experienced a very cold winter, followed by drought-like conditions over summer, and a warmer than average spring. This resulted in low yields and pristine quality. Just prior to harvest, clouds that did not move for weeks slowed ripening, and meant that harvest ran for a protracted period. These conditions produced fruit with excellent flavours and outstanding phenolic development at lower than usual sugar levels.

VINIFICATION

Handpicked fruit in perfect condition was received and pressed, with 15% whole cluster. Fermenting 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

Something special. Steer away from complicated and pair this wine with the best cuts of venison, lamb or pork loin accompanied by simple sauces.