

# Jackson Estate Homestead Pinot Noir 2021

Wine maker | Matt Patterson-Green

Alcohol | 13.5% Residual sugar | <1 g/l pH | 3.61 TA | 5.40



**Tasting Notes** | Lofty notes of brambles and dark red fruits dominate, with subtle background spice and fresh pencil shavings. The palate is loaded with dense ripe red fruits and has a silky-smooth texture. Tannins are firm but integrated with a supple mouthfeel leading to a classic Pinot Noir finish that is long, savory and mouth filling.

**Vineyards** | Fruit was primarily source from our Gum Emperor vineyard in the Southern Valleys of Marlborough.

**Weather** | Vintage 2021 was one of the best in recent years. Hot weather leading up to and including Christmas meant we had fruit that was in advance of the long-term average. With warm weather and dry days leading into the harvest we were able to pick fruit that was physiologically ripe with a crunchy acid and fresh complexity.

**Harvest** | A mixture of clones 777 and 943 off our younger blocks and established Dijon clones off our older plantings commenced early March.

**Vinification** | The fruit was destemmed into small open top fermenters retaining a large proportion of whole berries. A cold soak of 2 days preceded a warm and rapid fermentation using a combination of Pinot Noir specific yeasts and indigenous yeasts. All batches are gently hand plunged as per winemaker's instruction. Post primary fermentation, the young wines were pressed to a mix of stainless-steel tank and older French oak barrels for maturation. Malolactic fermentation initiated in all batches finishing end of year 2021. Each batch was tasted and assessed before blending, preparation and filtration for bottling early December 2021.

