

# Jackson Estate Vintage Widow Pinot Noir 2019

Wine maker | Matt Patterson-Green

Alcohol | 13.5% Residual sugar | <1 g/l pH | 3.7 TA | 5.4



**Tasting notes** | Lifted aromatics of brambly red fruits overlay a background of dried herbs, spice, and leather. To taste, the flavor profile is a combination of savory density and rich, ripe flavors, all without losing precise pinot noir detail. Tannins are silky and integrated, leaving an impression of texture, concentration and not least, definitive vineyard and southern Marlborough clays character.

**Vineyards** | Fruit was sourced from our two clay bound vineyards (Gum Emperor and Somerset blocks) in the southern Waihopai Valley.

**Weather** | Vintage 2019 was one of the best in recent years. Warm 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 ripe flavors, balanced acid, and fresh complexity.

**Harvest** | Multiple clones of 777, 667, 115, 114, UDC5, 10/5, 943 and Able were hand harvested over a 12-day period commencing on the 7th of March 2019..

**Vinification** | Each parcel of hand picked fruit was gently destemmed into small open top fermenters retaining a substantial proportion of whole berries. A pre-fermentation soak averaging 5 days preceded a warm and rapid indigenous fermentation where temperatures spiked between 30-33 °C. All batches were hand plunged as per winemaker's instruction. Post primary fermentation the young wines averaged 14 days on skins totaling up to 30 days before being pressed to a mixture of new and older French oak barrels for natural malolactic fermentation and maturation. Early February each batch was gently removed from barrel, tasted, and assessed before blending and preparation for bottling early March 2020.

