

SINGLE BLOCK  
**JACKSON'S BLOCK**  
**PINOT NOIR**



**VINTAGE:** 2020

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**APPELLATION:**  
Bannockburn, Central Otago

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

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**VARIETALS:**  
Pinot Noir - 777 clone

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**ALCOHOL:**  
13.0%

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**RESIDUAL SUGAR:**  
<1g/l

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**pH:** 3.70

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**TA:** 8.05 g/l

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**CELLAR:** Approachable now and will be at its best until 2028.

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**TASTING NOTE**

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Displaying the beguiling aromatics which are a hallmark of Jackson's Block, it is highly perfumed with florals including violets, along with blueberries, plums and cherries. Balanced and complex on the palate, dark cherry, blackberry, damson plum and Allspice combine with earthy mushroom. Silky tannins, a vibrant backbone of acidity, and a mineral core provide great persistence. This is another elegant vintage of Jackson's Block Pinot Noir.

**VINEYARD**

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Organically farmed, using no-till, regenerative practices, Jackson's Block is a small block that runs parallel to Felton Road. With vines planted in 1991 and 1995, 90% of the block is planted in a single clone of Pinot Noir (777). The 777 clone on Jackson's classic lake-bed loam and schist gravel soils exemplifies the best of Bannockburn. Known for delivering expressive, perfumed Pinot Noir, the 777 clone is ideally suited to schisty loam soils, delivering both power and elegance, with vine age resulting in great complexity.

**VINTAGE**

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By far the most difficult harvest in memory due to the pandemic induced Level 4 Lockdown initiated 4 days prior to Terra Sancta's harvest, our 2020 wines are testament to the resilience of both people and vines grown in our special part of the world. A cold season pushed our harvest out later than normal, with longer *time on the vine* needed to get acids and phenolic (flavor) ripeness to where we wanted them. Our 2020 Pinot Noirs are showing grippy intensity, concentration and flavours in the darker fruit and spice spectrum.

**VINIFICATION**

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Organic handpicked fruit in perfect condition was pressed with 15% whole cluster. Fermented with native yeast, the wine was pressed and racked to barrel after 24 days, with 15% new French oak used. Made naturally with no additives, and neither fined nor filtered, it was bottled at Terra Sancta with only minimal sulphur.

**FOOD MATCHING**

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Delicious with a mushroom risotto or a slow cooked beef ragout.