

# Jackson Estate GUM EMPEROR Single Vineyard Pinot Noir 2014

**Wine maker** | Matt Patterson-Green

Alcohol | 13.5% Residual sugar | <1 g/l pH | 3.7 TA | 4.9 g/l



**Tasting Notes** | The fruit from our Gum Emperor vineyard consistently produces a Pinot Noir that is rich and intensely flavored, a true expression of the vineyards heavy clay soils. Darker brooding aromatics are lifted by higher notes of violets, black currents and spice. Flavors of black plums, licorice and earthy forest floor tones combine to form a truly complex wine. With careful cellaring this wine will develop further opulent layers of savory and spice notes that will be complemented by velvet mouth-filling tannins.

**Vineyards** | The Pinot Noir grapes were hand harvested from our Gum Emperor vineyard, on the Waihopai Valley Road, Marlborough. The soil is 30cm of silt loam over a heavy Waihopai clay/gravel pan. The vineyard was not irrigated over the growing season.

**Weather** | 2014 promised to be an exceptional year for Marlborough. With warm weather during the day, cool nights and little to no rain through January and February, saw perfect ripening and were tracking for an early start to harvest. Select thinning of some blocks meant we were able to run with perfect levels of vine/fruit and thus see stable and constant ripening. At the beginning of March there were a couple of adverse rain events, proving to be just what the vines needed, with enough water to freshen and lift the vines.

**Harvest** | Clones UCD5, 777 and 115 were all hand harvested on the 24th of March. Average brix at harvest was 23.1.

**Vinification** | Each parcel of handpicked fruit was gently destemmed into small open top fermenters retaining a large 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 wine spent 16 days on skins totaling 33 days before being pressed to a mixture of new and older French oak barrels for 16 months maturation. Late spring natural malolactic fermentation initiated in all batches finishing in late December 2014. Early February each batch was gently removed from barrel, tasted and assessed before blending and preparation for bottling.

