



TASTING NOTES & TECHNICAL SPECIFICATIONS

JACKSON ESTATE 'VINTAGE WIDOW' PINOT NOIR 2015

This wine is named Vintage Widow in recognition of our families, who are often forgotten at vintage as we strive to make the perfect bottle of Pinot Noir.



Winemaker: Matt Patterson-Green

Viticulturist: Geoff Woollcombe

Tasting Notes: Powerful aromas of red and black fruits overlay a base note of dried herbs, spice and cedar. The flavour profile is a combination of savory and spice, with rich and ripe flavours, all with precise pinot noir detail. Tannins are elegant and silky, leaving a lasting impression of texture, concentration and not least; the definitive Southern Valleys of Marlborough clays character

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

Weather Growing season 2015 will be one that will be remembered for years to come. Sunny, warm weather graced the region and our vineyards during all critical growth stages and carried on right through vintage till late April. Little to no rain during the summer months meant the bunches produced were smaller, with tight berry architecture and were highly concentrated. This led to intense ripe flavours developing, and corresponding fruit purity in the final blended wines. Harvest progressed perfectly with little to no pressure to pick, and we were able to leave fruit out on the vine to get the most from the growing season. 2015 will be long remembered as one of the best vintages in recent years at Jackson Estate

Harvest: A mixture of clones 777, 667, 115, 114, UDC5, 10/5, 943 and Able were hand harvested over a 10 day period commencing on the 25th of March 2015.

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 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 2015.

Wine Analysis:

Alcohol	13.2 %	pH	3.64
Titrateable Acidity	4.7 g/L	Residual Sugar	<1 g/L

