

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



VINTAGE: 2019

APPELLATION:
Bannockburn, Central Otago

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

VARIETALS:
Pinot Noir - 777 clone

ALCOHOL:
13.0%

RESIDUAL SUGAR:
<1g/l

pH: 3.72

TA: 6.1 g/l

CELLAR: A lighter vintage, it is immediately approachable but will cellar through to 2029.

TASTING NOTE

Complex and intriguing from the outset, the nose is layered with cloves, sandalwood, violets and dark berries. Showing impressive complexity on the palate with a mix of florals, fruit and spice including cherry, plum, anise and dried thyme. Possessing silky tannins and lovely length, this is a layered and ethereal expression of Jackson's Block.

VINEYARD

Jackson's Block is a small block that runs right along Felton Road. Planted in 1991, 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 gravels 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 complexity.

VINTAGE

2019 was characterised by warm conditions and steady rainfall throughout the entire growing season. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove excess leaves and ensure that the nascent bunches had plenty of space to grow. A longer growing season, and slower ripening produced fruit with depth and character. The 2019 vintage's flavour profile is more savoury with dried herbs and spices, evident in Jackson's Block Pinot Noir 2019.

VINIFICATION

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 oak used. Neither fined nor filtered, this Pinot shows excellent clarity. Bottled at Terra Sancta with minimal sulphur.

FOOD MATCHING

Beetroot risotto, seared rare venison or a homemade fish pie.