



TASTING NOTES & TECHNICAL SPECIFICATIONS

JACKSON ESTATE 'VINTAGE WIDOW' PINOT NOIR 2014

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: Concentrated aromas of red and black fruits overlay a background of dried herbs, spice and cedar. To taste, the flavour profile is a combination of savory and spice notes, rich and ripe flavours, all without losing precise pinot noir detail. Tannins are firm but integrated, leaving a lasting 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: 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: 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 19th of March.

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 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 early March 2015.

10 months maturation in 100% French oak barrels.

Wine Analysis:

Alcohol	13.5 %
pH	3.74
Titratable Acidity	5.6 g/L
Residual Sugar	<1 g/L

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