

# Jackson Estate SOMERSET Single Vineyard Pinot Noir 2017

**Wine maker** | Matt Patterson-Green

Alcohol | 13.5% Residual sugar | <1 g/l pH | 3.5 8TA | 5.8 g/l

**Tasting Notes** | The fruit from our clay bound Somerset vineyard consistently produces a Pinot Noir that is a true expression of the vineyard and terroir. Intense red fruits, perfumed violet and delicate rose petal with an underlying wild thyme aromatic create a nose that is pure and classic. Concentrated red fruit characters follow through on the palate, combined with an array of sweet spice and elegant silky soft tannins the result is a rich, lifted and highly complex wine. This wine with careful cellaring will develop further depth and complexity

**Vineyards** | The Pinot Noir grapes were hand harvested from our Somerset vineyard, on the Waihopai Valley Road, Marlborough. The soil has 20cm of stony loam over a heavy Waihopai clay/gravel pan. The vineyard was not irrigated over the growing season

**Weather** | Growing season 2017 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. This will be long remembered as one of the best vintages in recent years at Jackson Estate

**Harvest** | Clones 667, 777 and 114 were harvested 15th of March 2017 and fermented out together in one small open top fermenter. Average brix at harvest was 22.9

**Vinification** | All three clones were hand harvested and then allowed to cool overnight in chillers to let the fruit relax on the stems. 85% of the pick was destemmed without crushing into a small open top tank, retaining a large proportion of whole berries and the remaining 15% went to the same fermenter as whole cluster. An ambient pre fermentation soak of 6 days took place before naturally occurring vineyard yeast initiated fermentation. Fermentation was warm and rapid, lasting 6 days with temperatures reaching 33 degrees Celsius at their peak. All of the ferments were hand plunged as per the winemakers instruction. Post primary fermentation the young wine was rested on its skins and the small percentage of whole cluster for a further 12 days before being gently pressed and transferred to French oak barriques for 16 months maturation. Late spring natural malolactic fermentation initiated itself, finishing at the end of January 2018. Mid July 2018 the young wine was removed from barrel and prepared for bottling. This wine was bottled with no fining and no filtration.

