



# JACKSON ESTATE

TASTING NOTES & TECHNICAL SPECIFICATIONS

## JACKSON ESTATE GUM EMPEROR PINOT NOIR 2011

The acclaim our Pinot Noir generates is based entirely on the merit of our pristine, cool climate vineyards. Named for the Gum Emperor moth *Opodiphthera eucalypti* that makes its home on the edge of our vineyards, the Jackson Estate Gum Emperor Pinot Noir is idiosyncratically New Zealand in style; true to vineyard, region and variety.



*Winemaker:* Matt Patterson-Green

*Viticulturist:* Geoff Woolcombe

*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 currants 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:*

The 2011 growing season was long with a warm start and early flowering; the weather leading up to harvest was cooler than average and variable in precipitation. With a favorable late dry spell we were able to harvest the fruit with concentrated flavours and ripe tannins without compromise.

*Harvest:*

Clone UC5 was harvested on the 21st of March and clones 777 and 115 were harvested on the 25th of March, all were fermented separately. Average brix at harvest was 24.8.

*Vinification:*

All three clones (777, UC5 and 115) were hand harvested and destemmed separately without crushing into individual small open top tanks, retaining a large proportion of whole berries. An ambient pre fermentation soak of 4 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 three batches were hand plunged as per the winemakers instruction. Post primary fermentation the young wine was rested on its skins for 12 - 14 days before being gently pressed and transferred to barrel for maturation. Late spring natural malolactic fermentation initiated itself, finishing at the end of January 2012. Mid July the young wine was removed from barrel and prepared for bottling in August 2012. This wine was bottled with no fining and no filtration. Only 149 cases made.

*Wine Analysis:*

Alcohol	13.8 %
pH	3.57
Titrateable Acidity	5.6 g/L
Residual Sugar	1 g/L

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