



TASTING NOTES & TECHNICAL SPECIFICATIONS

JACKSON ESTATE GUM EMPEROR PINOT NOIR 2013

The acclaim our Pinot Noir generates is based entirely on the merits of our pristine, cool climate vineyards. Named for the Gum Emperor moth *Opodiphthera eucalyptus* 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: Growing season 2013 was one to be remembered. Sunny, warm weather graced the vines and vineyard during all critical growth stages and carried on through to March. A small bout of rain in early March prevented this season from being all but perfect weather wise. The resulting harvest was short and relatively condensed, resulting in lovely fruit with full flavour and maturity.

Harvest: Clones UCD5, 777 and 115 were all hand harvested on the 25th of March. Average brix at harvest was 24.6.

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 wine spent 16 days on skins totaling 33 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 2014. 10 months maturation in 100% French oak barrels.

Wine Analysis:

Alcohol	12.5 %	Titrateable Acidity	5.7 g/L
Residual Sugar	<1 g/L	pH	3.45

