

the BARK

NOVEMBER 2009

Jack Frost Edition

Welcome to Jackson Estate's newsletter. We aim to keep you up to date with news of our vineyards, winery, wine and from around the world.

The weather of late has been very cold, with southerly weather patterns blowing freezing cold air up from Antarctica, over the Southern Alps and down into the Wairau Valley. We are behind in growing degree days (a measure of heat accumulation used by to predict the date of crop maturity). The last week has been warmer with several days in succession consistently above 16 degrees. But we won't begin to relax until the 15th of November when we can be confident that the risk of frost has passed.

The latest recorded frost in recent times was on the 27th November 2002, a devastating frost that destroyed about 2/3rds of our vineyards. It is at this time of year that we need lots of warm days to awaken the vineyards, aid shoot growth and encourage even flowering in pinot noir and chardonnay toward the end of November .

Yet all of this is a reminder of how indisputably connected wine is with nature and how we have to follow nature's lead.



Mike Paterson presents Vintage Widow Pinot Noir at a wine dinner in New York

Mike's Tour of Duty in the USA

Jackson Estate's winemaker Mike Paterson recently visited the United States, and whilst in New York he hosted a luncheon for some of that city's wine journalists. Here is an excerpt from an article written by Robert Haynes-Peterson for the New York Examiner:

Marlborough, New Zealand winery Jackson Estate showcased its latest releases at Manhattan's elegant Eleven Madison Park* (part of Gramercy Tavern owner Danny Meyer's restaurant empire). Winemaker Mike Paterson was on hand to walk guests through the latest sauvignon blancs, pinot noirs and chardonnay to come out of the 18-year-old winery (the Stitchbury and Jackson families have farmed the area for over 160 years).

"Rather than create tiny DOCs, New Zealand prefers to highlight the entire region," explains Paterson. "Growth in the Marlborough region has been phenomenal: During the 1990s, we were considered mid-sized in the region. Today, we're considered smaller than many other wineries in the area."

The region itself is characterized by late season ripening; long hang times, but without a lot of extra heat.

As a rule, Jackson Estate wines can be defined as possessing a Classic style, but with new world intensity. Paterson says he likes to experiment and stretch boundaries on the grape, while respecting the limitations or expressions of terroir. "There are a lot of Chardonnays in the world," he explains as an example. "It only makes sense for us to make one that breaks away from the norm, for people who would want to buy something unique. It fits with our overall philosophy."

To read the rest of this article and others please check out our website www.jacksonestate.co.nz/news.

Gonzalez Byass appointed agent in Europe and México

Jackson Estate is pleased to announce the appointment of Gonzalez Byass SA, the independently owned Spanish wine and sherry producer, as our representative in the European Union. This agreement also covers non EU markets such as Switzerland, Iceland, Norway and Russia. And as part of Gonzalez Byass's global network Jackson Estate will also be distributed for the first time in México.

This new agreement builds on the existing arrangement in the UK wherein Gonzalez Byass have been representing Jackson Estate since February 2009.

John Stichbury, owner of Jackson Estate, said "I am delighted to be working with Gonzalez Byass in Europe. My family has been working the Jackson Estate land for over 150 years, continually striving towards long-term sustainability, something that Gonzalez Byass as a fifth-generation family company understand well."

Nicolás Bertino, International Sales Director for Gonzalez Byass SA, said "This is a superb development for our company. We have been steadily developing our still and sparkling wine business in recent years, adding to our success with Sherry and Brandy. Jackson Estate is a perfect fit for our portfolio, representing the best quality wine from Marlborough, and we're excited about the opportunity to grow the brand".



Tio Pepe is one of the world's most recognisable wine brands, produced by Gonzalez Byass in Jerez in Southern Spain.

Jackson Estate at Taste Melbourne

Jackson Estate recently participated in Taste Melbourne, the food and wine event that also takes place each year in the United Kingdom and New Zealand. Here are some photos from the weekend event held in the magnificent Royal Exhibition Building - the only surviving Great Hall in the world built for a 19th-century exhibition that is still used to this day. Here are some pictures of the New Zealand winegrowers stand, with Jessica, sales and marketing manager for Jackson Estate and Editor of the Bark, pictured below right serving thirsty but thoughtful punters.



Quote of the month

A suggestion was made by one of our readers to include a quotation about wine and I have a fantastic starter:

“He said that few people had intellectual resources sufficient to forgo the pleasures of wine. They could not otherwise contrive how to fill the interval between dinner and supper.” Samuel Johnson *Boswell's Life of Johnson*.

Another reader requested an update from John Stichbury about his jet boat. (For those of you who don't know John likes to build jet engines in his spare time). The latest news is that John has moved his engineering workshop out of the white shipping container and into a new garage at the back of the Homestead. He now has a room with natural light to create his many models in.



This is the Southern Bell Frog, native to Australia, and most aquatic of the three introduced species in New Zealand. It catches insects near water by flicking out its long, sticky tongue. This one lives near the Bluehills vineyard.

New Release: Jackson Estate Stich Sauvignon Blanc 2009

Bottled in September 2009, Jackson Estate Stich Sauvignon Blanc was released last month and should be available in most places before Christmas.

Tasting Notes Passion fruit and riper citrus dominate aromatics; the palate follows in fruit flavour profile. A fine but well integrated acidity directs these intense primary flavours, giving flesh and texture and also cleansing the palate in a food friendly manner.

Vineyards Grapes were sourced from 7 individual vineyard sites in the Renwick, Wairau, Omaka and Awatere sub regions of Marlborough, New Zealand.

Weather 2009 like each growing season brought its own challenges, but rewarded decisions made early in the growing season with regards to limiting potential yield and intensive canopy management. Strong vibrant acidity is a hallmark of all young wines in the cellar this year, reflecting a slightly later and cooler growing season.

Harvest 20 parcels of fruit were harvested over a 4 week period (March 27th – April 24th) in cool early morning conditions from our 7 vineyard sites. Again our heroes were found in our vineyards; supremely balanced vines, harvested at optimum ripeness without compromise.

Vinification All Sauvignon Blanc fruit was lightly pressed in a cool anaerobic environment with the resulting juice transferred to tank for a cold settling period of up to 72 hours. Clear juice was then racked to stainless tanks, warmed and inoculated with a neutral cultured yeast strain to allow the intrinsic qualities of our vineyard sites to shine. Fermentation on average lasted 3.5 weeks at low temperatures to retain maximum varietal character, after which the new wines were removed from their ferment lees before spending several months on light lees to develop further palate richness and flavour. Following this the individual parcels were blended and prepared for bottling in early September 2009.

Wine Analysis Alcohol 13.0%, pH 3.37, Titratable Acidity 7.8 g/L, Residual Sugar 3.0g/L.



Burying a silver coin under the first sauvignon blanc vine

John was cleaning out the cellars and come across this old snapshot of the first vine planted at Jackson Estate. Pictured clockwise from the left are John's father Neville, Geoff our viticulturist (standing), John's mother Beryl Jackson, Richard Bowling, John (front) and his brother Warwick (behind). John remembers it was a Saturday in August 1988 and the vine was planted in row number one with a silver coin buried under the vine.



One from the cellar • Reader tasting notes

I just opened the final bottle of your 2000 Chardonnay which you sent me several years ago in Stuttgart, a leftover bottle from a presentation I gave to consumers in 2003 or 2004. The palate was melony, supple, kept its age without embarrassment, and was enjoyed by five of us with an autumnal stew of root veggies and deer in an apple and cream sauce. Thanks again, David Furer, Brighton, UK. Certified Wine Educator. October 2009.

James Halliday Review • High Praise indeed

Jackson Estate wines have received many glowing accolades in recent months but perhaps most notable was a recently published review of New Zealand wines by James Halliday whereby all 6 Jackson Estate wines reviewed scored 94 points or above.

Jackson Estate Sauvignon Blanc 2007

Shares all the fruit flavour characteristics with the Grey Ghost, the touch of white peach along with gooseberry very much part of the scenery. Drink sooner than later. 94 points.

Jackson Estate Stich Sauvignon Blanc 2008

Here pure sauvignon varietal character is given free reign, although the quality of the grapes from the mature estate-grown vines is obvious; once again, there is a lip-smacking conjunction of fruit flavours without any sweaty or blowsy overtones. 94 points.

Jackson Estate Grey Ghost Sauvignon Blanc 2007

As they say, the real deal, partially barrel fermented in older French oak and given extended lees contact. Thus textural complexity is a given, but so are the citrus and stone fruit flavours, and the streak of minerally acidity to cleanse the finish. That said, drink soon. 95 points

Jackson Estate Grey Ghost Sauvignon Blanc 2008

While fermentation was in older French oak, the judiciously managed touch of oak on the bouquet largely disappears on the lively and intensely flavoured palate with citrus and tropical contributions. This truly delicious wine has great mouthfeel and line. 95 points.

Jackson Estate Shelter Belt Chardonnay 2007

Excellent green-yellow colour; a lively bouquet and palate present; a light- to medium-bodied chardonnay with attractive stone fruit flavours to the fore; good line and length. 95 points.

Jackson Estate Vintage Widow Pinot Noir 2007

Bright and clear colour; New Zealand pinot at its fragrant, seductive best, joyously pure, with come-hither red fruits running through to a bell-clear finish. Drink it now, tomorrow or in five-plus years. 96 points.

James Halliday www.thewinecompanion.com.au 26th September 2009



Jackson Estate Grey Ghost vineyard looking north toward the Richmond Ranges in Autumn with the tree from our label on right.

2009 vintage Sauvignon Blanc yacht race

The Marlborough Sauvignon Blanc yacht race to Wellington went off without a hitch last month....in fact the weather was extremely favourable and the race was completed in record time with all boats arriving into the capital within four hours.

Line honours this year went to 'Paradigm' skippered by David Ensor. After handicaps were calculated however the final results were as followed:

1st place 'Bavaria' skippered by Aaron Blackmore.

2nd place 'Global' skippered by Ali Turnbull.

3rd place 'Welcome Home' skippered by Chris Williams.

Twenty-nine winemakers participated in this year launch with twenty yachts carrying their wines across the strait to Wellington. If you would like to crew for Jackson Estate we invite you to join us for next years race which is the 10th anniversary of the event.



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THE ESSENCE OF MARLBOROUGH
NEW ZEALAND



Upcoming Events

06 November 2009 - Watson's Wine Week
Grand Tasting - Hong Kong

07 November 2009 - Masterclass & Dinner:
New Zealand Wine at Watson's Wine Week

09 November 2009 - New Zealand Wine Fair -
Seoul

12 January 2010 - New Zealand Annual Tasting -
London

19 January 2010 - New Zealand Annual Tasting -
Dublin

01 February 2010 - PINOT NOIR 2010 in Wel-
lington, New Zealand. A celebration of great
wine, great food and superb entertainment
wrapped around a four-day conference focused
on the art of growing and making great Pinot
Noir.