



TASTING NOTES & TECHNICAL SPECIFICATIONS

## JACKSON ESTATE Homestead Pinot Noir 2016

*Our Homestead Pinot Noir is named in honor of our original Pinot Noir vineyard planted on Jacksons Road on the central Wairua plains.*



**Winemaker:** Matt Patterson-Green

**Viticulturist:** Geoff Woollcombe

**Tasting Notes:** Concentrated aromas of dark red fruits dominate combined with undercurrents of spice, brambly red fruits and with a hint of pencil shavings. To taste, the flavour profile is loaded with dense red fruits and silky smooth tones. Tannins are soft and integrated with a supple mouth-feel leading to a classic Pinot Noir finish that is long and extremely moreish!!!

**Vineyards:** Fruit was primarily sourced from our Gum Emperor vineyard in the Southern Waihopai Valley.

**Weather:** Vintage 2016 has been one of the better vintages seen at Jackson Estate in recent years. Due to exceptional weather and consistency of ripening that was experienced. There were only two rain events during this period, one of which was right at the time of cell division. This caused the berries to swell, most noticeable in the Pinot Noir. However with long periods of warm weather the fruit in the vineyards ripened evenly and we were able to pick earlier in the ripening process than in previous years. As a result we were able to pick physiologically ripe fruit at slightly lower Brix levels which pleasingly resulted in lower alcohols in the wines.

**Harvest:** A mixture of clones off our younger plantings on the Gum Emperor vineyard and a mix of Dijon clones off our older plantings commenced late March.

**Vinification:** The fruit was destemmed into small open top fermenters retaining a large proportion of whole berries. A cold soak of 2 days preceded a warm and rapid fermentation using Pinot Noir specific yeasts. All batches are hand plunged as per winemaker's instruction. Post primary fermentation, the young wines were pressed to a mix of stainless steel tank and new and older French oak barrels for maturation. Malolactic fermentation was initiated in all batches finishing mid-year 2016. Each batch was then tasted and assessed before blending, preparation and filtration for bottling early Feb 2017.

### **Wine Analysis:**

<b>Alcohol</b>	<b>13.0 %</b>
<b>pH</b>	<b>3.59</b>
<b>Titrateable Acidity</b>	<b>5.2 g/L</b>
<b>Residual Sugar</b>	<b>&lt;1 g/L</b>

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