



## TASTING NOTES & TECHNICAL SPECIFICATIONS

### JACKSON ESTATE 'THE SETTLER' PINOT NOIR 2013

The Settler Pinot Noir recognizes the Jackson family who settled the original Homestead site on Jacksons Road in 1855.



**Winemaker:** Matt Patterson-Green

**Viticulturist:** Geoff Woolcombe

**Tasting Notes:** Concentrated aromas of red and black fruits overlay a background of dried herbs, spice and cedar. To taste, the flavour profile is a combination of savoury and spice, rich and ripe without losing precise pinot noir detail. Tannins are firm but integrated, leaving a lasting impression of texture, concentration and not least; definitive vineyard and southern Marlborough clays character

**Vineyards:** Fruit was sourced from our two clay bound vineyards (Gum Emperor and Somerset blocks) in the southern Waihopai Valley.

**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:** A mixture of clones 777, 667, 115, 114, UDC5, 10/5, 943 and Able were hand harvested over an 18 day period commencing on the 30<sup>th</sup> March.

**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 wines averaged 14 days on skins totaling up to 30 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 2013. 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:**

<b>Alcohol</b>	<b>13.5 %</b>
<b>pH</b>	<b>3.56</b>
<b>Titrateable Acidity</b>	<b>5.9 g/L</b>
<b>Residual Sugar</b>	<b>&lt;1 g/L</b>

