

JACKSON ESTATE

Somerset Pinot Noir 2012



Category:	WINE
Style:	RED WINE
Variety:	PINOT NOIR
Region:	MARLBOROUGH
Vintage:	2012
Volume:	750ml
Vineyard:	A single vineyard wine, named after the vineyard where the fruit is sourced. The fruit from our clay bound Somerset vineyard consistently produces a Pinot Noir that is a true expression of the vineyard and terroir. The Pinot Noir Grapes were hand harvested from our Somerset vineyard, on the Waihopai Valley Road, Marlborough. 1m of stony loam over a heavy Waihopai clay/gravel pan. The vineyard was not irrigated over the growing season.
Vinification:	Both clones 667 and 777 were hand harvested and then allowed to cool overnight in chillers to let the fruit relax on the stems. 85% of the pick was destemmed without crushing into small open top tanks, retaining a large proportion of whole berries and the remaining 15% went to the same fermenter as whole cluster. 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
Bouquet:	Intense red fruits, perfumed violet and delicate rose petal with an underlying wild thyme aromatic create a nose that is pure and classic.
Palate:	Concentrated red fruit characters follow through on the palate, combined with an array of sweet spice and elegant silky soft tannins the result is a rich, lifted and highly complex wine.
Food Match:	MEAT/GAME

Technical Analysis:

Alcohol:	13.10%	pH:	3.67
Residual Sugar:	1g/L	Packaging:	1 x 750ml
Titrateable Acidity:	6.0g/L	Hancocks Product:	13728