

JACKSON ESTATE

Gum Emperor Pinot Noir 2013



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	MARLBOROUGH		
Vintage:	2013		
Volume:	750ml		
Vineyard:	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.		
Vinification:	Handpicked fruit. A pre-fermentation soak averaging 5 days preceded a warm and rapid indigenous fermentation where temperatures spiked between 30-33 C. Hand plunged. 16 days on skins before being pressed to a mixture of new and older French oak barrels for maturation. Late spring natural malolactic fermentation. Early February each batch was gently removed from barrel before blending and preparation for bottling early March 2014. 10 months maturation in 100% French oak barrels.		
Bouquet:	Darker brooding aromatics are lifted by higher notes of violets, black currents and spice.		
Palate:	Rich and intensely flavored, a true expression of the vineyards heavy clay soils. 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.		
Technical Analysis:			
Alcohol:	12.50%	pH:	3.45
Residual Sugar:	<1g/L	Packaging:	6 x 750ml
Titrateable Acidity:	5.7g/L	Hancocks Product:	14426