

# JACKSON ESTATE

## Homestead Pinot Noir 2017



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	PINOT NOIR		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2017		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Fruit was primarily sourced from the Gum Emperor vineyard, in the Southern Waihopai Valley.		
<b>Vinification:</b>	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 combination of Pinot Noir specific yeasts and indigenous yeasts, before being gently hand plunged. Post primary fermentation, the wine was pressed to a mix of stainless steel tank and new and older French oak barrels for maturation. Malolactic fermentation was initiated mid 2017 before blending, filtering and bottling, Jan 2018.		
<b>Bouquet:</b>	Brambly red fruits with subtle undercurrents of spice and a touch of fresh pencil shavings.		
<b>Palate:</b>	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 that is long and mouth filling.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	12.90%	<b>pH:</b>	1
<b>Packaging:</b>	1 x 750ml	<b>Titrateable Acidity:</b>	4.8
<b>Hancocks Product:</b>	14708		