

JACKSON ESTATE

Vintage Widow Pinot Noir 2015



Category:	WINE		
Style:	RED WINE		
Variety:	PINOT NOIR		
Region:	MARLBOROUGH		
Vintage:	2015		
Volume:	750ml		
Vineyard:	Fruit was sourced from our two clay bound vineyards (Gum Emperor and Somerset blocks) in the southern Waihopai Valley.		
Vinification:	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. 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 natural malolactic fermentation and maturation.		
Bouquet:	Powerful aromas of red and black fruits overlay a base note of dried herbs, spice and cedar.		
Palate:	The flavour profile is a combination of savory and spice, with rich and ripe flavours, all with precise pinot noir detail. Tannins are elegant and silky, leaving a lasting impression of texture, concentration and not least; the definitive Southern Valleys of Marlborough clays character.		
Technical Analysis:			
Alcohol:	13.20%	pH:	3.64
Residual Sugar:	<1g/L	Packaging:	6 x 750ml
Titrateable Acidity:	4.7g/L	Hancocks Product:	14861