



# JACKSON ESTATE

## Vintage Widow Pinot Noir 2019



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Variety:</b>	PINOT NOIR		
<b>Region:</b>	MARLBOROUGH		
<b>Vintage:</b>	2019		
<b>Volume:</b>	750ml		
<b>Vineyard:</b>	Fruit was sourced from our two clay bound vineyards (Gum Emperor and Somerset blocks) in the southern Waihopai Valley.		
<b>Vinification:</b>	Hand picked fruit, gently destemmed into small open top fermenters. Pre-fermentation soak for 5 days preceded a warm and rapid indigenous fermentation. 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. Early February each batch was gently removed from barrel, tasted, and before blending and bottling Mar2020		
<b>Bouquet:</b>	Lifted aromatics of brambly red fruits overlay a background of dried herbs, spice, and leather.		
<b>Palate:</b>	To taste, the flavor profile is a combination of savory density and rich, ripe flavors, all without losing precise pinot noir detail. Tannins are silky and integrated, leaving an impression of texture, concentration and not least, definitive vineyard and southern Marlborough clay character.		
<b>Technical Analysis:</b>			
<b>Alcohol:</b>	13.50%	<b>pH:</b>	5.4
<b>Residual Sugar:</b>	< 1 g/L	<b>Packaging:</b>	6 x 750ml
<b>Titrateable Acidity:</b>	3.7	<b>Hancocks Product:</b>	15736