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Jackson Estate 'Somerset' Pinot Noir 2013

Grape Varietal:	100% Pinot Noir
Growing Region:	Marlborough, New Zealand
Head Winemaker:	Matt Patterson-Green



Matt Patterson-Green has been leading the winemaking team at Jackson Estate Winery for more than a decade now, looking to express the true character of their vineyards, crafting interesting and enjoyable wines. Jackson Estate has calmly and gradually received acclaim for their Pinot Noir wine, crafted by respecting their cool climate vineyards that produce early drinking fruit driven styles.

The Pinot Noir grapes for this wine were sourced from a single vineyard site known as 'Somerset', located on the Waihopai Valley Road in the southern area of Marlborough. The vineyard isn't irrigated during the growing season, so the vines consistently produce Pinot Noir fruit that is a true expression of their terroir.

Extreme variances between day and night-time temperatures along with heavy clay soils produce pure and concentrated fruit flavours with outstanding structure and balance. Fruit grown on the Somerset vineyard has elegantly lifted aromatics and a depth of minerality contributing to the structure and texture of this wine. Pinot Noir clones 667 and 777 were harvested in early April, and fermented separately.

Each parcel of fruit was carefully hand-picked - then on arrival into the winery the bunches were gently de-stemmed into small open fermenters, with a large portion of whole berries retained. A pre-fermentation soak preceded a wild ferment, with temperatures reaching around 32°C, with all batches having their cap hand plunged daily to extract colour, aroma, flavour and palate structure.

As you pour a deep red colour fills your glass with a crimson hue. On the nose your senses are engaged by ripe red fruits, violets and an underlying wild thyme note, which creates an aroma which is pure and classic Pinot Noir.

The palate showcases those concentrated red fruit characters, along with being combined with an array of subtle dried herbs and elegant softening Pinot tannins. Producing a rich, lifted and highly complex wine with a clean dry finish.

This 2013 Jackson Estate 'Somerset' Marlborough Pinot Noir has 13% Alc. Decant for 30-45 minutes and serve at 16-17°C.

Cellaring Potential:

With decanting, drinking well this season; and will age and mature well for another 3-4 years.

Food Pairing Suggestions:

Perfect wine pairing with lamb roast, duck leg, char-grilled salmon, seasoned fungi pasta, stuffed eggplant, plus with quality pâté and crackers - *enjoy*.

An early drinking Marlborough Pinot Noir, with a generous character.

