

Jackson Block Riesling 2009

Martinborough Vineyard
Handcrafted Excellence in Wine

TASTING NOTES: Slow, cool fermentation has produced a classic dry style Riesling stopped just short of dryness at 4g/L (RS). Our Jackson Block Riesling has aromatic citrus notes of lemon and lime with floral and grapefruit notes in the background. The palate is crisp and focused with a mineral structure that shows flint and creamy aspects.

VINEYARD: Bernie and Jane Jackson's small 2Ha vineyard is planted entirely in Riesling grapes and is located on the prime Martinborough Terrace. The nineteen year old vines have consistently produced Riesling full of flavour, style, balance – all a result of being lovingly hand tended since day one.

We have gladly taken their grapes since the very first harvest and look forward to many more years of stunning Riesling coming from this vineyard.

Martinborough has a cool, maritime climate along with other beneficial climatic drivers including a rain shadow, one of the country's largest diurnal temperature differentials, windy springs and a long warm ripening period through autumn. All this results in a natural low-vigour site regulating crops and enabling high quality, consistent, ripe fruit.

VINIFICATION: The grapes are carefully hand harvested for this wine, picking only the cleanest bunches with no Botrytis influence. Gentle whole bunch pressing and a long cold ferment ensure the wine retains maximum freshness and minerality – both classic Riesling characters.

THE SEASON: We entered the 2009 growing season with good soil moisture and warm, settled spring conditions ensuing an excellent flowering. This was ideal for even fruit formation and above average crop levels, meaning we had to carry out extensive fruit thinning and shoulder removal in January to reduce crop levels. February was warm with the occasional heat spike (remember the Melbourne wild fires) with picking starting on the 29th March. We had three vineyard passes over two weeks to pick these grapes and were pleased to avoid any botrytis.





APPELLATION:	Martinborough Terrace
VINEYARD BLOCKS:	Jackson Block
HARVEST DATES:	29th March, 2nd and 12th April 2009
HARVEST ANALYSIS:	Brix = 20.8-21.4 pH = 3.06-3.10 TA = 8.5-9.60g/l
BOTTLING DATE:	13th October 2009
WINE ANALYSIS:	Alc = 13.0% pH = 2.97 TA = 8.10/l RS = 4.0g/L



Paul Mason – Winemaker

Martinborough Vineyard was established in 1980 by a small partnership with the objective of producing world class cool climate wines from classical grape varieties. We are located on the Martinborough Terrace Appellation in the south east of New Zealand's North Island. Our flagship wine is Pinot Noir with the portfolio also including Chardonnay, Pinot Gris, Sauvignon Blanc and Riesling.

The appellation has free-draining soils and experiences cool climate conditions with long summers and low rainfall, comparable with Burgundy. Vines aged up to 28 years, a diversity of clones, and emphasis on balance in the vineyard all contribute to the complexity and structure of our wines. Our philosophy is "Handcrafted Excellence in Wine", and over the years we are proud to have stayed small, consistent and quality driven.

The winery and vineyard's environmental management systems are ISO 14001 accredited. While the company has an overall focus on environmental sustainability, in the vineyards we have moved to a system of management that focuses on soil health through the monitoring of soil, vine and vineyard on chemical, physical and biological properties. The philosophy behind this system is that healthy soils will produce healthy vines more resistant to diseases and insect pressures. In turn healthy soils will also be devoid of broad leaf weed species such as mallow, fat hen, and nightshade for more manageable, less invasive and less competitive grass types.

Martinborough Vineyard is a pioneer of Pinot Noir in New Zealand.



Some of our trophies include:

- Best Pinot Noir – NZ, Australia, Singapore
- Best Pinot Noir worldwide – UK
- Best red wine in the sky in the world – US
- Best wine of the show – NZ, Australia, Singapore