



Winemaking

- 5 days cold maceration
- hand-plunged, gentle press cycle
- Gravity-fed from press area to main winery

- aged for 12 months in two- and three-year old French barrels

- Minimal pumping
- Gentle filtration in a single pass from cloudy to sterile.

- Bottled on 31 July 2009 under screw capsules
- 14.0% Alcohol

Viticulture

- Single Vineyard: **Home Block**
- Moutere clay soil with a layer of sandy loam
- Focus on healthy soil, strong plants and **sustainability**
- Close planting: 3780 vines/ha
- Young vines, grafted on site
- 9 Clones: UCD5, UCD 6, 10/5, 22, 114, 115, 667, 777, Abel

- Excellent spring weather resulted in almost perfect pollination. A warm summer brought along healthy canopy growth leading to the earliest harvest ever.

- Handpicked from 28 March to 11 April with 24.2 Brix

Our St Jacques Wines

Celebrate summer any time of year with wines that take you back to beaches, sunshine and fresh food.

In true Nelson style they are named after Coquille St Jacques - French for the beautiful scallop shell.

Tasting Notes

Our Nelson St Jacques Pinot Noir 2008 impresses with its lifted red cherry and spice flavours and a seasoning of classy French oak.