
**TERRA SANCTA ESTATE
PINOT NOIR**



VINTAGE: 2018

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate

SOILS: Limestone (Shingle Beach), alluvial schist gravels (Sarah's Block) and clay (Slapjack Block)

VARIETAL: Pinot Noir

ALCOHOL: 13.0 %

RESIDUAL SUGAR: <1g/l

pH: 3.62

TA: 6.6 g/l

CELLAR: 2018 is an earlier drinking vintage - enjoy its freshness at peak now through 2024.

TASTING NOTE

A perfume of dark berries and purple flowers is the first experience of this wine. Lifted and engaging, the nose is also memorable for its earthy notes and flintiness. A palate led by herbal qualities of blackcurrant leaf and fennel, with a round and lovely mouthfeel and a surprising mineral seam highlights the acidity and freshness that are at the core of this savory-led wine. With silky tannins, the finish is long and satisfying, with energetic spice lingering on the finish. An integrated and balanced wine with delicious drinkability - a true reflection of the 2018 Bannockburn vintage.

VINEYARD

The Estate Pinot Noir expresses the unique terroir of Terra Sancta Estate on Felton Road, reflecting the aspect, soil type, vine age and microclimate of each block that contributes to the final Estate Pinot Noir. The 2018 Estate Pinot shows strong earth and herbal notes from the Shingle Beach component, and underlying spices from Jackson Block.

VINTAGE

2018 was a vintage like none prior. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in both tiny berries and accelerated fruit development. Picked earlier than ever before, the wine's lovely acidity suggests that picking in this very hot vintage was managed precisely. Overall, less time on the vine resulted in low tannin and a medium ruby colour across all the Terra Sancta Pinot Noirs. This is the lightest, most delicate vintage yet from our Felton Road vineyards.

VINIFICATION

Picked early to capture acids and freshness, the Estate Pinot Noir was fermented with wild yeast, aged for 10 months in French oak (12% new) and was neither fined nor filtered and bottled using minimal sulphur. This is the first Estate Pinot Noir bottled at Terra Sancta, on our Italian bottling line.

FOOD MATCHING

The lively acids and light tannin makes this perfect with any medium fleshy fish, such as blue cod or hapuka, as well as simple lamb chops or roast chicken.