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**SINGLE BLOCK**  
**SLAPJACK BLOCK**  
**PINOT NOIR**



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**VINTAGE:** 2017

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate: Slapjack Block

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:** 13.5%

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**RESIDUAL SUGAR:**  
<1g/l

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**pH:**  
3.69

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**TA:**  
7.1g/l

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**CELLAR:** Very good drinkability now, will develop through 2023/24, and develop tertiary characters for further 5 years.

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**TASTING NOTE**

An intensely perfumed, layered nose, leads to a concentrated palate of dark plums, black cherry, dried fruit, licorice and exotic spice. Powerful and complex with fine velvety tannins, it is an extremely textural and complete wine. Combining the structure and complexity of Burgundy with the purity, energy and bright fruit of Bannockburn, this is a stunning Pinot Noir that will go the distance.

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**VINEYARD**

Terra Sancta creates single block Pinot Noir from the three blocks on the Terra Sancta Estate on Felton Road which it considers to be particularly unique. The vines on Slapjack Block were the first planted in Bannockburn in 1991 and are planted ungrafted on their own roots. Named after Slapjack Creek, a water source that begins in the ranges above the vineyard, Slapjack Block is a sundrenched north facing slope, 250 metres above sea level, on soils dense with glacial schist gravels, with a thin overlay of clay. These mature vines are dry farmed using organic principles and produce a balanced crop which is naturally low yielding.

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**VINTAGE**

One of the richest Pinot Noir vintages to date, with no manipulation in the vineyard, and no dropping of fruit, this vintage is a story of naturally low yields and superb quality. Leading to this was a year of very unusual weather patterns - a warm winter, a cold spring, an early summer, very few days of intense heat, and a perfect harvest period. This vintage is one of incredible concentration, memorable texture and stunning purity. A Collector's Vintage.

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**VINIFICATION**

Early picking is designed to capture the natural freshness of outstanding fruit. To allow this stunning Pinot Noir to clearly speak of its place, it was created with a delicate hand and minimal intervention, fermented with indigenous yeasts, (no whole clusters), no fining or filtration and bottled using minimal sulphur. Held over a vintage and spending a total of 19 months in oak, it started life in French oak barriques, (30% new), and was then moved to neutral oak puncheon for its final 6 months, contributing to texture and complexity.

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**FOOD MATCHING**

An outstanding addition to the table on Christmas day, complimenting roast turkey, glazed ham and rare beef fillet, as well as lamb and game dishes.