
SINGLE BLOCK
SLAPJACK BLOCK
PINOT NOIR



VINTAGE: 2016

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l

pH:
3.52

TA:
5.4 g/l

CELLAR: Great drinkability now (2023) and will continue to evolve and develop tertiary characters for a further 3 - 5 years.

TASTING NOTE

Deep ruby, fragrance of blackberry, plum, and spice leads to a densely packed palate that is concentrated and complex with dark berries, deep cherry and spice expressing these *first planted* vines on original roots. A highlight of the wine is the beautiful mouth feel - it has silky tannins and a real sense of harmony. A standout Pinot Noir of power and poise.

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 very 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.

VINTAGE

A very unusual vintage. Bannockburn experienced a very cold winter, followed by drought-like conditions over summer and a warmer than average spring. This resulted in low yields and pristine quality. Just prior to harvest, clouds that did not move for weeks slowed ripening, and meant that harvest ran for a protracted period. These conditions produced fruit with excellent flavours and outstanding phenolic development at lower than usual sugar levels. Tannin and structure came to the forefront in phenolic development, while sugars stayed put and we ended with a structured, textural, Pinot Noir of depth and quality.

VINIFICATION

Early picking is designed to capture the natural freshness of the pristine fruit. To allow this special 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. Aged for 11 months in French oak barriques, (20% new), selected for their subtlety and complementary characteristics.

FOOD MATCHING

Roasted beef tenderloin or steak tartare.