
SINGLE BLOCK
SLAPJACK BLOCK
PINOT NOIR



VINTAGE: 2022

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Slapjack Block

VARIETALS:
Pinot Noir - "Lincoln Mix"

ALCOHOL: 13%

RESIDUAL SUGAR: <1g/l

pH: 3.62

TA: 6.15g/l

CELLAR: Approachable now.
Cellar up to 2032.

TASTING NOTE

A layered and complex bouquet of berries, sandalwood and spices leads to a rich, vibrant palate with concentrated red cherries, anise, boysenberries and an earthy undertone. Savoury notes of clove, thyme and dark chocolate add depth, while the wine's supple, velvety texture contributes to its overall elegance. A pinot noir of power and character which showcases Slapjack Block in a great vintage.

VINEYARD

Slapjack Block was the first block planted in Bannockburn in 1991. Planted as a field mix of up to 13 different clones of vines, they are ungrafted on their own roots. Slapjack Block is a sundrenched north facing slope, 250 metres above sea level, on soils dense with glacial schist gravels, with an overlay of clay. An aquifer runs beneath the block. These mature vines are certified organic and farmed using a no-till, regenerative approach to promote soil health. A combination of both vine age and viticulture practice, consistently produces a balanced crop which is naturally low yielding.

VINTAGE

One of Terra Sancta's finest vintages, the fruit from 2022 across all vineyards was in perfect condition, possessing the purity and intensity of flavour on display in Slapjack Block Pinot Noir 2022. Our longest harvest on record due to a slow ripening period during April, our final day of harvest was 13 May 2022.

VINIFICATION

Organic and made naturally using no additives, these Pinot Noir grapes were handpicked early to capture acidity. Created with a gentle hand and minimal intervention, using wild ferments, (no whole clusters), the wine was neither fined nor filtered and bottled at Terra Sancta. Fourteen months in oak barriques, (20% new) has added to its complexity and texture. Bottled under cork.

FOOD MATCHING

Venison fillet with date labneh, blackberries and peanut crumble - it's an Ottolenghi recipe - try it!