
SINGLE BLOCK

SLAPJACK BLOCK

PINOT NOIR



VINTAGE: 2015

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard: Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l

pH:
3.52

TA:
5.4 g/l

CELLARING: Gorgeous now (2024) and will continue to cellar for another 2 years.

TASTING NOTE

Created under the guidance of François Millet, winemaker at Domaine Comte Georges de Vogüé, Slapjack Block 2015 is immediately engaging. With a vibrant palate of boysenberry, raspberry, spice and mineral, it has an ethereal quality with integrated silky tannins and a lovely, lingering finish. Harmonious, it is a rare marriage of concentration and elegance - a pure expression of the historic Slapjack Block.

VINEYARD

Terra Sancta makes 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 an overlay of clay. These mature vines are dry farmed using organic principles and produce a balanced crop which is naturally low yielding.

VINTAGE

The 2015 growing season commenced with cold weather in November and early December resulting in slow early growth and late bud burst. A hot, dry January, (18 days over 30 degrees), brought about rapid growth through to veraison. The 2015 Bannockburn season was one of the driest on record, creating perfect growing conditions which produced low yields. small berries with great concentration and exceptionally pure fruit across all Terra Sancta's Bannockburn vineyards.

VINIFICATION

With the earliest picking in this block's history, the intention was 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, it was bottled on 9 March 2016.