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



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**VINTAGE:** 2018

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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%

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

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**pH:** 3.72

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**TA:** 6.6 g/l

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**CELLAR:** Very approachable now. Cellar up to 2028.

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### TASTING NOTE

An ethereal Pinot Noir, it has a nose of violets, boysenberry, plum, black olive and vanilla. Telling the story of the vintage, it is sweet-fruited and pretty with cherry, raspberry and blackberry, along with savoury tapenade and a touch of char and spice. Possessing talc tannins and lively acidity, complexity builds mid-palate and it has a long, harmonious finish.

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### VINEYARD

The vines on Slapjack Block were the first planted in Bannockburn in 1991, 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

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 the Terra Sancta Pinot Noirs.

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### VINIFICATION

Handpicked early to capture acidity and created with a gentle hand and minimal intervention, using wild ferments, (no whole clusters), the wine was not fined nor filtered and bottled using minimal sulphur. Held over a vintage and spending a total of 20 months in oak, it started life in French oak barriques, (15% new), and was then moved to larger format oak for its final 6 months, contributing to texture and complexity.

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### FOOD MATCHING

This is a special Pinot Noir made for special occasions and celebrations. The lighter style of this vintage means it will pair well at Christmas (or any time) with glazed ham or roast chicken or turkey.