
SINGLE BLOCK
SLAPJACK BLOCK
PINOT NOIR



VINTAGE: 2019

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL: 13%

RESIDUAL SUGAR:
<1g/l

pH: 3.58

TA: 6.75 g/l

CELLAR: Cellar until the end of 2023. Decant if opening before then. Drinking at its best 2025 - 2027.

TASTING NOTE

A classic burgundy colour, the fragrance is fresh plums, brambles, berries, purple florals, licorice and cloves. The palate is bright and structured with flavours of red raspberries and doris plum that merge seamlessly with savoury elements of fennel, licorice, sandalwood and spice on the finish. A Pinot Noir with energy and drive.

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.

VINTAGE

2019 was characterised by warm conditions and steady rainfall throughout the entire growing season. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove excess leaves and ensure that the nascent bunches had plenty of space to grow. A longer growing season, and slower ripening produced fruit with a unique flavour profile which is generally more savoury with dried herbs and spices, evident in Slapjack Block Pinot Noir 2019.

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, (20% new), and was then moved to larger format oak for its final 6 months, contributing to texture and complexity.

FOOD MATCHING

Moroccan lamb tagine with Israeli couscous, pearl barley mushroom risotto or a juicy blue cheese burger.