

TERRA SANCTA ESTATE

LOLA'S BLOCK

PINOT GRIS



TASTING NOTE

Straw in colour, with a captivating nose of orange blossom, white florals, pear and a hint of ginger. The palate is richly concentrated yet ethereal, delivering layers of ripe quince, white peach, and a flourish of white flowers, underscored by ginger spice and mineral depth. With an Alsace-like weight and a pillowy, textured mouthfeel, it finishes long, carrying lingering nuttiness and spice. A complex and sophisticated expression of Pinot Gris.

VINEYARD

Situated between Pinot Noir grown on Jackson's Block and Felton Road's famous Block 5, Lola's Block is a very rare example of prime Felton Road soils being used for the Gris version of the closely related Pinot Noir family. Farmed organically, using no-till regenerative practices, and organically certified, these vines are delivering outstanding Pinot Gris. Lola's Block soils were formed by the erosion of the Carrick Range to the south of the vineyard. Schist gravels form the base of the soil profile, with sandy wind blown accumulations accounting for the top 50cm. This top layer contains clay and quartz giving the fruit great concentration, while the underlying schist gravels are reflected in its distinctive minerality.

VINTAGE

The 2024 vintage in Bannockburn started with favourable spring conditions, leading to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage. A very dry summer, ended by welcome rain on 21 February, along with cool nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our mature vines produced high-quality fruit, reflected in the vibrant flavour and complexity of our 2024 vintage Lola's Block.

VINIFICATION

Hand-picked in two separate parcels, one of which had 6 hours on skins, contributing to complexity and slight grippy tannins on the finish. Naturally fermented in one large format Austrian Schneckleleitner, it was 100% barrel aged for 6 months on lees with occasional battonage, contributing to its texture and flavour development. Made organically and bottled at Terra Sancta on 27 November 2024.

FOOD & WINE

Pan-seared scallops with brown butter, sage and lemon, or pear and gorgonzola salad with toasted walnuts and honey vinaigrette.

VINTAGE: 2024

APPELLATION:
Bannockburn Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate:
Lola's Block

VARIETAL:
Pinot Gris

ALCOHOL: 13%

RESIDUAL SUGAR: 5.23g/l

pH: 3.32

TA: 5.49g/l

CELLAR: drink from January 2024. Will cellar until 2031.