
SINGLE BLOCK
SHINGLE BEACH
PINOT NOIR



APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Vineyard; Shingle Beach

VARIETALS:
Pinot Noir

ALCOHOL:
13%

pH:
3.67

TA:
5.4 g/l

RELEASE DATE:
1/04/2014

CASES PRODUCED:
340

WINE VINTAGE: 2012

TASTING NOTE:

Shingle Beach Single Block Pinot Noir comes from a small, high density planted block on the estate. The colour is ruby and unique for Central Otago. The wine has an intense perfume of exotic spices, fresh leather and cassis. The palate is concentrated with rich layers of dark cherries and earthy flavours. Fine tannins lead to a sustained, enigmatic finish.

CELLARING: 6-8 years

VINEYARD NOTE:

The Shingle Beach block is a small 2 hectare block planted at a traditional Burgundy density of 8,400 vines per hectare. The soils on the front of the block are glacial schist gravels, while at the back there is a ribbon of Greywacke comprised of quartz, limestone and sandstone. Sitting atop the glacial Kawarau River, the fruit on Shingle Beach ripens early and this combined with the dense planting of the block results in rich dark fruit flavours, balanced acidity and tremendous concentration. Comparatively lower in alcohol, this is a unique wine from our area.

HARVEST NOTES:

An idyllic warm spring with good flowering and fruit set was followed by a classic dry summer. Our harvest started in early April and lasted 3 weeks, with Shingle Beach harvested early. The bunches were notably small and uniform with great flavour concentration.

VINIFICATION NOTES:

Shingle Beach was hand harvested on the 5th April with 5% of the grapes fermented as whole clusters. Fermentation lasted 8 days with 18 days total time on skins. The wine was aged for 11 months in fine grain french oak barrels including 500 litre puncheons with 30% as new oak. The barrels were kept naturally cold during winter, undertaking a spring malolactic fermentation. The wine was blended in late February and bottled in mid March 2013.