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**SINGLE BLOCK**  
**SHINGLE BEACH**  
**PINOT NOIR**



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**VINTAGE:** 2014

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Shingle Beach, Terra Sancta Estate

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:**  
12.5%

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

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**pH:**  
3.73

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**TA:**  
4.8 g/l

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**RELEASE DATE:**  
March 2016

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**TASTING NOTE:**

The distinctive close planted Shingle Beach block has once again delivered a wine of complexity and persistence. The planting density and alluvial soils on limestone combine to create a wine of incredible depth. From the concentrated nose of blackberry and cassis, through the seamless palate of peaty earth and cherries, star anise and chalky tannins, to the powerful finish, this wine speaks clearly of the Shingle Beach block. With its trademark structure and generosity, this wine will continue to evolve in the cellar over the next 8 years.

**CELLARING:** Cellar for up to 8 years.

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**VINEYARD:**

The Shingle Beach block is densely planted at over 7000 vines per hectare, three times the density of a standard planting. 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, all at relatively low alcohol.

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**HARVEST:**

The 2014 season had a notably warm start and the absence of spring frosts and relatively low wind in December produced an even and healthy canopy and successful flowering. Due to both the density of planting and proximity of the Shingle Beach vines to the ground, this frost free, warm spring was of particular significance to the both excellent vine health and the resulting fruit quality from Shingle Beach in 2014.

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**VINIFICATION:**

Handling in the winery reflects the dedication to site expression and vintage variation that is at the heart of our winemaking philosophy. Hand harvested fruit was gently destemmed before natural fermentation. Once pressed, the wine was aged in fine grain large format French oak puncheons for 8 months. The warmth of spring brought about a naturally occurring secondary fermentation before the wine was bottled both unfined and unfiltered in March 2015.