
SINGLE BLOCK
SLAPJACK BLOCK
PINOT NOIR



VINTAGE:
2010

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard,
Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL:
14.2%

RESIDUAL SUGAR:
<1g/l

pH:
3.51

TA:
5.7 g/l

RELEASE DATE:
September 2012

TASTING NOTE:

This wine has an intense ruby colour with aromas of plums and dark cherries, laced with old world hints of cedar and liquorice. The palate is densely packed with flavours of forest fruits, cherries and cassis, with earthy tones of mushrooms and wild thyme. The elegant fruit notes are balanced by silky tannins, whilst the salivating acidity gives the wine a juicy long finish. The structure is memorable - the complexity adds intrigue now and will lead to wonderful evolution in the bottle.

CELLARING: 12 years

VINEYARD NOTE:

The vines on Slapjack Block are the very first planted in Bannockburn and remain on their own root-stock. Named after Slapjack Creek, a water source that begins in the ranges above the vineyard, Slapjack Block is dense with glacial schist and gravels. With vivacious wild berry flavors, bewitching spice aromas, and a finessed, silky finish, the old vines married with Slapjack soil creates a heady, opulent, wine.

HARVEST NOTES:

After a cool winter, spring was also cold, with some frosts. The Sancta vineyard rode these 2009/10 frosts out well, remaining frost free without protection. The berries had unusually thick skins for Pinot Noir and there was also considerable tannin derived from the seeds, but phenolic ripeness was achieved at lower sugars, with intense concentration and structure coming from the old vines.

VINIFICATION NOTES:

The hand-harvested grapes underwent a 5-7 day cold soak with an additional 7 days on skins after fermentation. Approximately 20% of the grapes were fermented as whole clusters. This ten barrel selection was aged in fine grain French oak (40% new) for 10 months before being racked to tank to blend in February and then put back to neutral barrels until early July 2011. The 2010 Slapjack Creek Pinot Noir was bottled without fining or filtration.