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**TERRA SANCTA ESTATE**  
**PINOT NOIR**



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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta, Felton Road

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:**  
13.5%

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

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**pH:**  
3.55

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**TA:**  
5.5g/l

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**RELEASE DATE:**  
April 2012

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**CASES PRODUCED:**  
1900

**WINE**

**VINTAGE:** 2012

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**TASTING NOTE:**

The Terra Sancta Estate Pinot Noir represents the true expression of the Terra Sancta vineyards. From the layers of perfume on the nose, to the velvety fruit of the first sip, this wine shows the full aroma and flavour profile of the estate. With spice, earth, and exceptionally silky tannins, the finish is long and layered.

**CELLARING NOTE:** up to 12 years.

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**VINEYARD NOTE:**

The Terra Sancta Estate on Felton Road lies at the heart of the most prestigious vineyards in Central Otago. Our Estate Pinot Noir gives a true picture of the vineyard. It is layered with the power of Slapjack, the perfume of Jackson's Block, the exotic spice of Shingle Beach, the herbaceous beauty of Sarah's Block and delicious dark fruit flavours from other key blocks on the Estate.

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**HARVEST NOTES:**

We had idyllic conditions of a warm spring leading to good flowering and fruit set with a hot and mostly dry summer. The harvest started in early April lasting about 3 weeks. The grapes across the estate, as reflected in this wine, show the exceptional purity, perfume and balance of the 2012 vintage.

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**VINIFICATION NOTES:**

Blocks from the Terra Sancta vineyard were harvested at optimal phenolic ripeness with an average of 15% of the grapes fermented as whole cluster. Most blocks underwent a 5 day cold soak with an average fermentation time of 18-21 days. The wine was aged for 11 months in fine grain french oak barrels with 25% as new oak. The barrels were kept cold during winter, undertaking a spring malolactic fermentation. The wine was blended in our new winery in late February and bottled in mid March 2013.