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**TERRA SANCTA ESTATE**  
**LOLA'S BLOCK**  
**PINOT GRIS**



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**VINTAGE:** 2015

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**APPELLATION:**  
Bannockburn Central Otago

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

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**VARIETAL:**  
Pinot Gris

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**ALCOHOL:**  
13.5%

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**RESIDUAL SUGAR:**  
5.1 g/l

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**pH:**  
3.29

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**TA:**  
6.2 g/l

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**RELEASE DATE:**  
June 2016

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**CASES PRODUCED:**  
350

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**TASTING NOTE:**

A lovely pale straw colour, fragrant pear and elderflower are prominent on both the nose and palate, with additional flavours of green apple, fresh pineapple and mineral. With a perfect balance of beautiful fruit concentration and zesty acidity, a beguiling texture and a long, clean, dry finish, Lola's Block 2015 is a complex and delicious Pinot Gris. Made for pairing with food, it will elevate fish and chips and provide a sophisticated accompaniment to roasted pork belly, parma ham and pasta dishes with a creamy sauce.

**CELLARING NOTE:** Up to 5 years.

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**VINEYARD NOTE:**

Lola's Block is a small block of Pinot Gris planted between Pinot Noir grown on Jackson's Block and Felton Road's Block 3 and is a very rare example of prime Felton Road soils being used for Pinot Gris. As they age and given their prime position, these vines are capable of delivering an outstanding Pinot Gris. The soils of Lola's Block 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 giving the fruit more concentration, while the underlying schist gravels are reflected in its minerality.

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**HARVEST NOTE:**

The 2015 season was one of the driest on record with only 115mm of rain falling between October and April reducing yields and creating perfect ripening conditions for the concentrated and rich fruit evident in this Pinot Gris. Lola's Block was the first block picked reflecting the balance achieved in this part of the vineyard with every aspect of terroir working in harmony.

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**VINIFICATION NOTE:**

Picked by hand and given 12 hours skin contact, the pressed juice was fermented in predominantly neutral, French oak including puncheon, and stainless steel. Once through fermentation the wine was aged in neutral oak for ten months to provide texture rather than for any obvious oak flavour. Lola's Block Pinot Gris was bottled unfinned on 2 March 2016.

