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# TERRA SANCTA ESTATE

## PINOT NOIR



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**VINTAGE:** 2014

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**APPELLATION:**  
Bannockburn, Central Otago

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

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:**  
13%

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

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**pH:**  
3.65

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**TA:**  
5.1g/l

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**RELEASE DATE:**  
March 2016

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### TASTING NOTE:

A complex nose of dark spices and ripe black fruits leads to an intriguing palate of black cherries, doris plums, cloves and violets. Vibrant and energetic it has a full, rich mouthfeel with fine grained tannins. This is a serious, powerful and structured Pinot Noir with excellent aging potential.

**CELLARING:** up to 10 years.

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### VINEYARD:

The Estate Pinot Noir is an authentic expression of the Terra Sancta Estate on Felton Road with the subtle changes in altitude, aspect, soil type, vine age and microclimate all contributing to the complexities and nuances of this Pinot Noir. It is layered with the power of Slapjack Block, the spice of Shingle Beach, the herbaceous beauty of Sarah's Block and delicious dark fruit flavours from Riverblock.

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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. It also resulted in consistency of development across the Terra Sancta Estate, with balanced yields and high quality fruit. These ideal conditions facilitated Terra Sancta's early picking, including the earliest picking yet of Sarah's Block - picked early to capture the freshness and bright aromatics of this block.

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### VINIFICATION:

Each specially selected block was picked at perfect balance throughout April. Terra Sancta's philosophy of delicate handling and low intervention winemaking brings each block's true character to the fore. Once fermentation was complete, (20% as whole bunch), the wine was transferred to a selection of fine grain French oak, of which 15% was new. Once blended in the winery the wine showed such clarity and balance it was bottled unfiltered and unfiltered on 20 March, 2015.