TERRA SANCTA ESTATE

LOLA'S BLOCK PINOT GRIS

TERRA SANCTA

APPELLATION:
Bannockburn Central Otago

VINEYARD/BLOCK:
Sancta vineyard: Lola's Block

VARIETALS:
Pinot Gris

ALCOHOL:
13.5%

RESIDUAL SUGAR:
5.4 g/l

pH:
3.22

TA:
6.75 g/l

RELEASE DATE:
October 2012

CASES PRODUCED:
130

WINE VINTAGE: 2012

TASTING NOTE:

Lola's Block Pinot Gris has an intriguing nose of pear, peach and rock melon with fresh lime zest and a hint of clove spice.   No varietal shyness here - these flavours carry on to the palate with a beautiful balance of fruit, texture and finesse.   The wine is both mouth filling and long with a wonderful acidity that leaves you longing for the next sip.   It is a fantastic partner with many foods such as roast chicken, mushroom risotto, pork belly and asian dishes.   The unique blend of rich texture and zest make it perfect with creamy sauces.

CELLARING NOTE: Up to 5 years

VINEYARD NOTE:

The Terra Sancta Estate on Felton Road is unique - it is home to the oldest vines in the Cromwell basin, the soils are threaded with glacial schist, and purple wild thyme grows freely throughout. Lola's Block is a small block at the top of the Sancta Vineyard planted in 2006.   Lola's Block consistently delivers grapes with small clusters full of rich fruit flavours.

HARVEST NOTES:

The 2012 vintage was wonderfully temperate, with evenly ripened grapes giving beautiful rich stone fruit flavours to our Pinot Gris. The Lola's Block Pinot Gris was harvested at the end of the season when the rich stone fruit flavours were in perfect harmony.

VINIFICATION NOTES:

Grapes were hand-harvested from Lola's Block in late April with 50% destemmed and the entire picking from the block left on skins overnight with the goal to realise deep rich fruit character and texture from the grapes.   The pressed juice was settled overnight and racked to mainly larger format barrels (Puncheons) for fermentation. The barrels were racked with full solids to a stainless steel tank where the wine was aged on lees through to preparation for bottling in September.