
SINGLE BLOCK

**SLAPJACK BLOCK
PINOT NOIR**



VINTAGE: 2012

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard: Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL:
14%

RESIDUAL SUGAR:
<1g/l

pH:
3.51

TA:
5.4 g/l

RELEASE DATE:
1 August 2014

CASES PRODUCED:
158 (6 bottle cases)

TASTING NOTE:

This wine has an intense deep crimson colour with aromas of plum and dark cherry, laced with old world hints of cedar and liquorice. The palate is densely packed with flavours of forest fruits, cherry and earthy tones of mushroom, lavender and wild thyme. The elegant fruit notes are balanced by silky tannins, whilst the salivating acidity gives the wine a long, juicy 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 are planted 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 create an opulent wine expressive of this very special part of the Estate.

HARVEST NOTE:

Spring was hot, leading into a cold December with variable weather experienced up until harvest, when more typical autumnal conditions prevailed. Slapjack Block was our last Pinot Noir harvested in mid April, which was two weeks earlier than usual. An even set with medium sized bunches was standard across the vineyard, resulting in wonderfully balanced wines.

VINIFICATION NOTE:

The hand-harvested grapes underwent a 5 day cold soak with an additional 10 days on skins after a natural fermentation. Approximately 20% of the grapes were fermented as whole clusters. The wine was aged in fine grain French oak (33% new) for 15 months before bottling without fining or filtration on 9 August 2013.