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**SINGLE BLOCK**

**SLAPJACK BLOCK  
PINOT NOIR**



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**VINTAGE:** 2013

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Sancta Vineyard: Slapjack Block

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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:**  
3.60

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**TA:**  
6.0 g/l

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**RELEASE DATE:**

February 2016

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**CASES PRODUCED:**  
241 (6 bottle cases)

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**TASTING NOTE:**

Made exclusively from the oldest block in Bannockburn, Slapjack Block produces wines of unmatched complexity and weight. Dark red fruits are beguiling on the nose and continue onto the palate where they coalesce with licorice, spice and a savoury core. These old vines deep roots have tapped into the heavier soils of the Slapjack Block and this is realised by the integrated tannin structure and impressive length found in the glass.

**CELLARING:** 12 years

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**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.

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**HARVEST NOTE:**

The 2013 season had a very cool start and was also noteworthy for its lack of wind. This has produced a wine with great fruit intensity and purity. January brought a little more rain than usual to the vineyards, encouraging new growth and maintaining the wine's freshness. A warm, dry spell carried all the way through harvest in April ensuring optimal ripeness and balance.

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**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 (27% new) for 15 months before bottling without fining or filtration on 7 August 2014.