
SINGLE BLOCK
SHINGLE BEACH
PINOT NOIR



VINTAGE: 2013

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Shingle Beach, Terra Sancta Estate

VARIETALS:
Pinot Noir

ALCOHOL:
12.5%

pH:
3.57

TA:
6 g/l

RELEASE DATE:
March 2015

TASTING NOTE

Glorious texture and refined structure define this compelling Pinot Noir. It is dense yet silky, powerful yet perfectly poised. The wonderfully layered bouquet shows dark cherry, blueberry and floral with ever so subtly infused cedar and dried herb complexity. On the palate it is seamless, multi-layered and beautifully structured by fine, chalky tannins.

CELLARING: 6-8 years

VINEYARD NOTE

Terra Sancta makes single block Pinot Noir from the three blocks on the Terra Sancta Estate on Felton Road it considers to be particularly unique. Shingle Beach is densely planted at three times the density of standard planting. The soils on the front of the block are glacial schist gravels, while at the back there is a dense seam of limestone. Sitting atop the glacial Kawarau River at 220 meters above sea-level, the fruit on Shingle Beach ripens early and this combined with the dense planting of the block results in rich dark fruit flavours, balanced acidity and tremendous concentration, all at relatively low alcohol.

VINTAGE REPORT

The combination of high density planting in sandy-gravelly soils, with the extremely dry and warm late Summer-Autumn weather experienced in 2013 produced very small berries on tiny bunches resulting in the power and concentration evident in the 2013 vintage. The high skin to juice ratio of the fruit contributes to Shingle Beach's unique texture and structure.

VINIFICATION NOTE

Shingle Beach was hand harvested on 9 April with 15% of the grapes fermented as whole clusters. Fermentation lasted eight days with 19 days total time on skins. The wine was aged for nine months in fine grain french oak barrels, including two 500 litre puncheons, with 30% as new oak. Once through a naturally occurring secondary ferment the wine was blended and placed in neutral barrels. After another winter of barrel aging, the wine was blended and bottled unfinned and unfiltered in September 2014.