
SINGLE BLOCK
SHINGLE BEACH
PINOT NOIR



VINTAGE: 2015

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Shingle Beach, Terra Sancta Estate

VARIETALS:
Pinot Noir

ALCOHOL:
12.5%

RESIDUAL SUGAR:
<1 g/l

pH:
3.75

TA:
4.6 g/l

RELEASE DATE:
April 2017

CELLAR:
Best 2019 to 2024

TASTING NOTE

Created under the guidance of François Millet, winemaker at Domaine Comte Georges de Vogüé, Shingle Beach 2015 achieves the magic of power combined with elegance. It begins with a highly perfumed, multifaceted nose, moving to a similarly complex palate. Possessing vivacious blueberries, blackcurrant, thyme and spice, it has elegant fine grained, velvety tannins and finishes with power and persistence. This is a gorgeous Pinot with great charm and interest at every point of the sensory journey.

VINEYARD

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 balanced acidity and tremendous concentration, all at relatively low alcohol.

VINTAGE

The 2015 growing season commenced with cold weather in November and early December resulting in slow, early growth and a late bud burst. A hot, dry January, (18 days over 30 degrees), brought about rapid growth through to veraison. The 2015 Bannockburn season was one of the driest on record, creating perfect growing conditions which produced low yields, small berries with great concentration and exceptionally pure fruit across all of Terra Sancta's vineyards.

VINIFICATION

Our first picked Single Block (31 March), the dense and low vines of Shingle Beach have our smallest grapes, showing masses of savory and spice characters on the vine. Winemaking was designed to reveal these unique flavors and textures. Gently pressed, with a small amount of stems (10%) included in the press, the wine had 13 days on skins and a delicate fermentation using native yeast. Aged in large format French oak puncheons (500 litres) for 11 months (30% new) this wine was bottled on 9 March 2016 unfiltered, unfiltered and with minimal sulphur.