
SINGLE BLOCK
SHINGLE BEACH
PINOT NOIR



VINTAGE: 2016

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Shingle Beach, Terra Sancta Estate

VARIETALS:
Pinot Noir

ALCOHOL:
12.9%

RESIDUAL SUGAR:
<1 g/l

pH:
3.75

TA:
4.6 g/l

CELLAR:
Lovely early (up to 2020), will develop complexity in the bottle through 2025.

TASTING NOTE

Fragrant and savoury on the nose, it shows excellent complexity with bright red fruits, crushed flowers and fresh herbs on the palate that are hallmarks of the 2016 vintage. A lively interplay of silky tannins and bright acids create a wine of balance and loveliness that has a long, spice laden finish.

VINEYARD

Shingle Beach is densely planted at more than three times the 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 fruit flavours, balanced acidity and concentration, all at relatively low alcohol.

VINTAGE

A very unusual vintage. Bannockburn experienced a very cold winter, followed by drought-like conditions over summer, and a warmer than average spring. This resulted in low yields and pristine quality. Just prior to harvest, clouds that did not move for weeks slowed ripening, and meant that harvest ran for a protracted period. These conditions produced fruit with excellent flavours and outstanding phenolic development at lower than usual sugar levels. Picked on 31 March at 22.1 brix with very low yields per vine, this dense planted block delivered the smallest berries in its history.

VINIFICATION

Made in 8 puncheons of which two (25%) were new, the use of oak on Shingle Beach is to highlight the natural texture in the fruit from the block and highlight the minerality and unique textures that come from the combination of dense plantings, limestone soils and Bannockburn climate. Naturally fermented and neither fined nor filtered.

FOOD MATCHING

An elegant food wine, try this with a herb crusted rack of lamb or seared duck breast accented by red fruits.