
SINGLE BLOCK
SHINGLE BEACH
PINOT NOIR



VINTAGE: 2019

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Shingle Beach, Terra Sancta Estate

VARIETALS:
Pinot Noir

ALCOHOL:
13%

RESIDUAL SUGAR: <1 g/l

pH: 3.71

TA: 6.38 g/l

CELLAR: Best cellared for another 2 years until 2023. At its best until 2029.

TASTING NOTE

With an expressive potpourri of spices, herbs, lively florals and tobacco leaf on the nose, this is a savoury Pinot Noir with primary characters of spices, herbs, earth and mineral around a core of blue fruits. The tannins are finely detailed and are hallmark Shingle Beach. Layered and lively, it reflects low yields and tiny berries with good phenolic development in the skins. This is a single block Pinot Noir with real vibrancy and a lifted finish with lingering spice.

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 fruit with balanced acidity and concentration, all at relatively low alcohol.

VINTAGE

2019 was characterised by warm conditions and steady rainfall throughout the entire growing season. Avoiding any damage from early spring frosts, the vines ripened nicely throughout the Christmas period. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove excess leaves and ensure that the nascent bunches had plenty of space to grow. A longer growing season, and slower ripening produced fruit with depth and character. 2019 vintage characteristics include a flavour profile in the more savoury spectrum with dried herbs and spices.

VINIFICATION

Made in large format French oak puncheon (23% new), use of oak is intended to complement the fruits' minerality and unique texture derived from the combination of dense plantings, limestone soils and Bannockburn climate. Made with a wild ferment, spontaneous malolactic fermentation and no additions other than minimal sulphur prior to bottling at Terra Sancta.

FOOD MATCHING

Crispy duck pancakes or a French rabbit stew with olives and preserved lemons.