
TERRA SANCTA ESTATE

PINOT NOIR



VINTAGE:
2011

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard, Felton Road

VARIETALS:
Pinot Noir

ALCOHOL:
14.2%

RESIDUAL SUGAR:
<1g/l

pH:
3.58

TA:
5.30g/l

RELEASE DATE:
June 2012

TASTING NOTE:

The Terra Sancta Estate Pinot Noir represents the true expression of the Sancta vineyard. From the layers of perfume on the nose, to the velvety fruit of the first sip, this wine shows the full aroma and flavour profile of the estate. With spice, earth, and exceptionally silky tannins, the finish is long and layered.

CELLARING NOTE: up to 12 years.

VINEYARD NOTE:

The Terra Sancta Estate on Felton Road lies at the heart of the most prestigious vineyards in Central Otago. Our Estate Pinot Noir gives a true picture of the vineyard. It is layered with the power of Slapjack, the perfume of Jackson's Block, the herbaceous beauty of Sarah's Block and delicious dark fruit flavours from other key blocks on the Estate.

HARVEST NOTES:

The Spring of 2010 was quite hot, leading in to to a cold December with variable weather experienced, until harvest when more typical autumnal conditions appeared. The harvest started at the normal time, but some of the older blocks were picked earlier than usual. The grapes across the estate, as reflected in this wine, show more weight than expected generally from the 2011 vintage.

VINIFICATION NOTES:

Blocks from the Sancta vineyard were harvested at optimal phenolic ripeness with an average of 15% of the grapes fermented as whole cluster. Most blocks underwent a 5 day cold soak with an average fermentation time of 21 days. The wine was aged in fine grain french oak barrels with 20% as new oak. The barrels were kept cold during winter, undertaking a spring malolactic fermentation. The wine was blended in late February and was coarse filtered with no fining prior to bottling in late March 2012.