
TERRA SANCTA ESTATE

PINOT NOIR



WINE VINTAGE: 2013

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta, Felton Road

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l

pH:
3.56

TA:
5.7g/l

RELEASE DATE:
November 2014

TASTING NOTE:

This is a pristine and sweetly fragrant Pinot Noir showing dark cherry, blueberry and floral with a hint of spice on the nose, leading to a concentrated palate that is beautifully weighted and stylishly framed by rich texture and polished tannins. Displaying harmony and balance it is a beautiful food Pinot Noir that will give generously, revealing the layers of the Terra Sancta Estate, over the course of an evening.

CELLARING NOTE: up to 12 years.

VINEYARD NOTE:

Our Estate Pinot Noir is an authentic expression of the Terra Sancta Estate on Felton Road. It is layered with the power of Slapjack Block, the perfume of Jackson's Block, the spice of Shingle Beach, the herbaceous beauty of Sarah's Block and delicious dark fruit flavours from other key blocks on the Estate.

HARVEST NOTE:

The 2013 season had a very cool start and was also noteworthy for its lack of wind. January brought a little more rain than usual to the vineyards, encouraging new growth, before a warm and dry spell that carried all the way through harvest in April. Ideal soil moisture levels and long fine days combined to give this wine its balance and concentration.

VINIFICATION NOTE:

Each specially selected block was picked at perfect balance throughout April. Terra Sancta's philosophy of delicate handling and low intervention winemaking brings each block's true character to the fore. Once fermentation was complete (20% as whole bunch), the wine was transferred to a selection of fine grain French oak, of which 25% was new. Once blended in the winery the wine showed such clarity and balance it was bottled unfinned and unfiltered on 19 March, 2014.