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**TERRA SANCTA ESTATE  
PINOT NOIR**



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**VINTAGE:** 2015

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:**  
13%

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**RESIDUAL SUGAR:**  
<1g/l

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**pH:**  
3.57

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**TA:**  
5.3g/l

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**RELEASE DATE:**  
April 2017

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**TASTING NOTE**

The 2015 vintage of the Estate Pinot Noir is characterised by a concentrated nose of herbal and floral notes, combined with balanced cherry and raspberry flavours on the palate, and licorice with a hint of wood spice on a bewitchingly long finish. A lovely, lively texture and beautiful balance, this is a delicious Pinot Noir with loads of charm.

**CELLARING:** Delicious now, and will keep evolving for up to 8 years.

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**VINEYARD**

The Estate Pinot Noir is an authentic expression of the Terra Sancta Estate on Felton Road, reflecting the altitude, aspect, soil type, vine age and microclimate of each block from which this wine is created. Outstanding quality Pinot Noir fruit from each of the 1991 planted Slapjack Block, 1995 planted Sarah's Block, and the 2001 planted high density vines of Shingle Beach all contribute to this beautiful, nuanced expression of Terra Sancta Estate.

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**VINTAGE REPORT**

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 Bannockburn vineyards.

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**VINIFICATION**

The fruit for the Estate Pinot Noir was picked earlier than in previous years, between 10-16 April, with the aim of capturing natural freshness, balance and bright acidity. A small portion of whole bunches were added to each ferment for increased texture. Made with minimal intervention, the wine was gently pressed to french oak barriques (20% new) where it was aged on lees for 11 months before it was bottled without fining and filtration and with minimal sulphur on 9 March 2016.