
TERRA SANCTA ESTATE
PINOT NOIR



VINTAGE: 2016

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate

SOILS: Limestone (Shingle Beach), Clay (Slapjack), Alluvial schist gravels (Sarah's & Jackson's Block)

VARIETAL: Pinot Noir

PICKING DATE: 10 - 16 April

ALCOHOL: 13.5%

RESIDUAL SUGAR: <1g/l

pH: 3.75

TA: 5.0g/l

CELLAR: Delicious now with decanting - will develop complexity in the bottle for up to eight years.

TASTING NOTE

The hallmarks of the 2016 vintage for Terra Sancta's Felton Road Estate are flavour and rich texture. The 2016 Estate Pinot Noir is a luminous ruby, with aromas of wild thyme, licorice and fresh raspberries. Impressive tannin texture, persistence of flavour, and a lively acid backbone with a long, balanced finish all feature prominently. A very classy Bannockburn Pinot Noir.

VINEYARD

The Estate Pinot Noir is an authentic expression of the Terra Sancta Estate on Felton Road, reflecting the aspect, soil type, vine age and microclimate of each block that contributes to the final Estate Pinot Noir. Outstanding fruit from 1991 planted Slapjack Block and Jackson's Block, 1995 planted Sarah's Block, and 2001 planted, high density vines of Shingle Beach, all contribute to this nuanced expression of the Terra Sancta Estate. A range of soils and 8 clones of Pinot Noir also add real complexity. Yields were 5.5 tonnes per hectare.

VINTAGE

The 2016 growing season was very unusual. Beginning with a cold winter, proceeding through to El Nino, drought-like conditions with a very high diurnal range throughout summer, it finished with a cool and protracted autumn harvest, with low sunlight but good warmth that allowed full flavor development. The result was very low yields and fruit of pristine quality with excellent balance at lower than usual sugar levels.

VINIFICATION

Very low yields and very small berries made this a tricky vintage to manage. Given the high levels of natural tannin in the skins we used lower levels of new oak in the Estate than usual. All other winemaking was classic Terra Sancta - picked early to retain acids and freshness, with no additions used in making this wine. The wine was neither fined nor filtered and was bottled with minimal sulphur.

FOOD MATCHING

The darker fruits and concentration inherent in this vintage suggest a food pairing at the richer end of the protein scale - meats such as venison, beef and Osso Buco will all provide delicious pairing.