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**TERRA SANCTA ESTATE**  
**PINOT NOIR**



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**VINTAGE:** 2017

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Terra Sancta Estate

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**SOILS:** Limestone (Shingle Beach), Alluvial schist gravels (Sarah's Block) and (Riverblock Pinot Noir).

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**VARIETAL:** Pinot Noir

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**ALCOHOL:** 13.0 %

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**RESIDUAL SUGAR:** 0.2 g/l

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**pH:** 3.8

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**TA:** 5.6 g/l

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**CELLAR:** Delicious now through 2026. If drinking in 2019/20 please decant the wine prior to serving.

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**TASTING NOTE**

Delightfully aromatic, the inviting bouquet shows dark cherry, thyme, mixed spice and roasted nut characters, with a hint of savoury mushroom. The palate is concentrated and delivers black fruits, sweet earthy beets, minerality and exotic spices. With silky texture and supple tannins, the finish is long and appealing.

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**VINEYARD**

The Estate Pinot Noir expresses the unique terroir of 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. The 2017 vintage shows a distinctive mineral earthy character which is due to higher proportion of the 1995 planted Sarah's Block Pinot Noir in this vintage than previous years.

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**VINTAGE**

With no manipulation in the vineyard, and no dropping of fruit, this vintage is a story of extraordinarily low yields and superb quality. Leading to this was a year of very unusual weather patterns - a warm winter, a cold spring, an early summer, very few days of intense heat, and a perfect harvest period that allowed us to hand pick unhindered by the storm conditions experienced across the rest of New Zealand. A Collector's Vintage.

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**VINIFICATION**

Winemaking is easy when the fruit is this goo! The conditions of 2017 were very conducive to Terra Sancta's philosophy of low intervention winemaking intended to express gorgeous and concentrated Pinot Noir across the blocks of Terra Sancta Estate. Picked early to retain acids and freshness, using a wild ferment, it was aged for 10 months in French oak (12% new) and was neither fined nor filtered and bottled using minimal sulphur.

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**FOOD MATCHING**

Dishes with a touch of spice such as crispy duck pancakes or pulled pork. Every roast under the sun and goats cheese and roasted beetroot salad are also winners with the Estate Pinot Noir.