
**TERRA SANCTA ESTATE
PINOT NOIR**



VINTAGE: 2019

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate

SOILS: Limestone (Shingle Beach), alluvial schist gravels (Sarah's Block) and clay (Slapjack Block)

VARIETAL: Pinot Noir

ALCOHOL: 13.0 %

RESIDUAL SUGAR: <1g/l

pH: 3.62

TA: 6.2 g/l

CELLAR: Cellar for at least a year before drinking. At its peak 2024 - 2026.

TASTING NOTE

Expressive and layered, exotic spices, violets and other florals lead to a palate of dark raspberries, blueberries, and dried herbs along with spices and a touch of char. Possessing very fine, silky tannins, and a soft talc-like mouthfeel, it has lovely balance and lively acidity, with spice persisting through to the finish.

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. Fruit from Slapjack Block is apparent on the nose and Shingle Beach fruit makes itself evident in the 2019 vintage's minerality, liveliness and tannins.

VINTAGE

2019 was characterised by warm conditions and steady rainfall throughout the entire growing season. Avoiding any damage from early spring frosts, the vines ripened nicely throughout the Christmas period. A more humid year than typical required fastidious management of the canopy to ensure plenty of air movement throughout the vines, resulting in each row being hand plucked in January to remove excess leaves and ensure that the nascent bunches had plenty of space to grow. A longer growing season, and slower ripening produced fruit with depth and character. We are seeing the 2019 vintage as one delivering a flavour profile which is more savoury with dried herbs and spices.

VINIFICATION

Picked early to capture acids and freshness, the Estate Pinot Noir was fermented with wild yeast, aged for 10 months in French oak (16% new) and was neither fined nor filtered and bottled using minimal sulphur. Bottled at Terra Sancta.

FOOD MATCHING

Beef Carpaccio with capers or sesame seared tuna with wilted greens.