
SINGLE BLOCK
SLAPJACK BLOCK
PINOT NOIR



APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard: Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL:
14.2%

RESIDUAL SUGAR:
<1g/l

pH:
3.51

TA:
5.4 g/l

RELEASE DATE:
August 2013

CASES PRODUCED:
158 (6 bottle cases)

WINE VINTAGE: 2011

TASTING NOTE:

This wine has an intense deep crimson colour with aromas of plums and dark cherries, laced with old world hints of cedar and liquorice. The palate is densely packed with flavours of forest fruits, cherries and earthy tones of mushrooms, lavender and wild thyme. The elegant fruit notes are balanced by silky tannins, whilst the salivating acidity gives the wine a juicy long finish. The structure is memorable - the complexity adds intrigue now and will lead to wonderful evolution in the bottle.

CELLARING: 12 years

VINEYARD NOTE:

The vines on Slapjack Block are the very first planted in Bannockburn and remain on their own root-stock. Named after Slapjack Creek, a water source that begins in the ranges above the vineyard, Slapjack Block is dense with glacial schist and gravels. With vivacious wild berry flavors, bewitching spice aromas, and a finessed, silky finish, the old vines married with Slapjack soil create a heady, opulent wine.

HARVEST NOTES:

Spring was quite hot, leading into a cold December with variable weather experienced up until harvest, when more typical autumnal conditions appeared. Slapjack Block was our last Pinot Noir harvested in mid April which was two weeks earlier than usual. An even set with medium sized bunches was standard across the vineyard, resulting in wonderfully balanced wines.

VINIFICATION NOTES:

The hand-harvested grapes underwent a 5 day cold soak with an additional 10 days on skins after fermentation. Approximately 20% of the grapes were fermented as whole clusters. The wine was aged in fine grain French oak (33% new) for 15 months before bottling without fining or filtration on 9th August 2012.