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**SINGLE BLOCK**  
**SLAPJACK BLOCK**  
**PINOT NOIR**



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**VINTAGE:** 2013

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Sancta Vineyard: Slapjack Block

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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:**  
3.60

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**TA:**  
6.0 g/l

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**CELLARING:** Drink now or cellar for another 4 years.

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**TASTING NOTE**

Made exclusively from the oldest block in Bannockburn, Slapjack Block produces wines of unmatched complexity and weight. Dark red fruits are beguiling on the nose and continue onto the palate where they coalesce with licorice, spice and a savoury core. These old vines deep roots have tapped into the heavier soils of the Slapjack Block and this is realised by the integrated tannin structure and impressive length found in the glass.

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**VINEYARD NOTE**

Terra Sancta creates single block Pinot Noir from the three blocks on the Terra Sancta Estate on Felton Road which it considers to be particularly unique. The vines on Slapjack Block were the very first planted in Bannockburn in 1991 and are planted ungrafted on their own roots. Named after Slapjack Creek, a water source that begins in the ranges above the vineyard, Slapjack Block is a sundrenched north facing slope, 250 metres above sea level, on soils dense with glacial schist gravels with a thin overlay of clay. These mature vines are dry farmed using organic principles and produce a balanced crop which is naturally low yielding.

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**HARVEST NOTE**

The 2013 season had a very cool start and was also noteworthy for its lack of wind. This has produced a wine with great fruit intensity and purity. January brought a little more rain than usual to the vineyards, encouraging new growth and maintaining the wine's freshness. A warm, dry spell carried all the way through harvest in April ensuring optimal ripeness and balance.

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**VINIFICATION NOTE**

The hand-harvested grapes underwent a 5 day cold soak with an additional 10 days on skins after a natural fermentation. Approximately 20% of the grapes were fermented as whole clusters. The wine was aged in fine grain French oak (27% new) for 15 months before bottling without fining or filtration on 7 August 2014.