
SINGLE BLOCK
SLAPJACK BLOCK
PINOT NOIR



VINTAGE: 2014

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Sancta Vineyard: Slapjack Block

VARIETALS:
Pinot Noir

ALCOHOL:
13.5%

RESIDUAL SUGAR:
<1g/l

pH:
3.52

TA:
5.7 g/l

CELLAR: Delicious now, it will develop tertiary characters for further 5- 6 years.

TASTING NOTE:

Few wines reflect their soil and growing conditions as clearly as the 2014 Slapjack Block Pinot Noir. From soils containing both alluvial schist gravel and clay Slapjack Block pinot noir possesses impressive power and minerality. The intense heat of summer has given the wine concentration and ripe red fruits. A rich textural wine with layers of complexity, its finish is persistent with a beautifully balanced structure. A rare mix of power and finesse this wine speaks proudly of its origins.

VINEYARD:

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 dense with glacial schist gravels and a thin layer of clay. Now 26 years old these vines are dry farmed using organic principles and naturally produce a balanced crop, requiring little fruit thinning.

VINTAGE:

The 2014 season had a notably warm start and the absence of spring frosts and relatively low wind in December produced an even and healthy canopy and successful flowering. It also resulted in consistency of development across the Terra Sancta Estate, with balanced yields and high quality fruit. The ideal conditions resulted in the early picking of Slapjack Block, capturing freshness and reducing alcohol levels.

VINIFICATION:

The vinification of Slapjack Block is entirely focused on highlighting vineyard expression. To do this we take an approach of minimal intervention in the winery. This includes a small amount of whole bunch, no acidification, no commercial yeast, no fining products or filtration and minimal use of SO₂.