
SINGLE BLOCK
SHINGLE BEACH
PINOT NOIR



VINTAGE: 2017

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Shingle Beach, Terra Sancta Estate

VARIETALS:
Pinot Noir

ALCOHOL:
13%

RESIDUAL SUGAR:
<1 g/l

pH:
3.76

TA:
5.1 g/l

CELLAR:
If drinking in 2019/20 please decant the wine prior to serving. At its best 2022 - 2026

TASTING NOTE

Layered aromatics with distinct earthiness, cumin spice, red cherries and a rare hint of burnt orange, leads to a seamless palate of dried herbs, blue fruits, plum and earthy rhubarb. Possessing characteristic texture and dusty tannins, it has greater intensity and depth than in previous years due to vintage, however still with the delightful ethereal quality that we have come to expect from Shingle Beach.

VINEYARD

Shingle Beach is densely planted at more than three times the standard planting. The soils on the front of the block are glacial schist gravels, while at the back there is a dense seam of limestone. Sitting atop the glacial Kawarau River at 220 meters above sea level, the fruit on Shingle Beach ripens early and this combined with the dense planting of the block results in rich fruit flavours, balanced acidity and concentration, all at relatively low alcohol.

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. This vintage is one of incredible concentration and memorable texture.

VINIFICATION

Made in large format French oak puncheon (20% new), use of oak is intended to complement the fruits' minerality and unique texture derived from the combination of dense plantings, limestone soils and Bannockburn climate. Made with a wild ferment, spontaneous malolactic fermentation and no additions other than minimal sulphur prior to bottling.

FOOD MATCHING

An elegant food wine, this would compliment seared tuna with Asian flavours or lean venison with a herb crust and a side of roast kumara.