
SINGLE BLOCK
SHINGLE BEACH
PINOT NOIR



VINTAGE: 2018

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Shingle Beach, Terra Sancta Estate

VARIETALS:
Pinot Noir

ALCOHOL:
13%

RESIDUAL SUGAR:
<1 g/l

pH:
3.71

TA:
5.3 g/l

CELLAR:
Delightful now (we recommend decanting). At its best 2022 - 2027.

TASTING NOTE

Intense, complex and layered aromas of Herbes de Provence, red currants and cranberries lead to a palate of cherry, licorice and a mineral character. A supremely textural and vivacious wine, with fine grained supple tannins, the finish is long with echoes of fruit spice and wild herbs.

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

2018 was a vintage like none prior. After a dry winter and spring, the hottest summer on record saw growing hours at 160% of average. The combination of heat and lack of rainfall resulted in both tiny berries and accelerated fruit development. Picked earlier than ever before, the wine's lovely acidity suggests that picking in this very hot vintage was managed precisely. Overall, less time on the vine resulted in low tannin and a medium ruby colour across all the Terra Sancta Pinot Noirs. This is the lightest, most delicate vintage yet from our Felton Road vineyards.

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

A superbly elegant and balanced wine, it pairs beautifully with seared tuna, lean venison with a herb crust and a side of roast kumara, or a charcuterie plate with hard cheese.