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**SINGLE BLOCK**  
**SHINGLE BEACH**  
**PINOT NOIR**



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**VINTAGE:** 2021

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**APPELLATION:**  
Bannockburn, Central Otago

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**VINEYARD/BLOCK:**  
Shingle Beach, Terra Sancta Estate

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:**  
13%

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**RESIDUAL SUGAR:** <1 g/l

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**pH:** 3.85

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**TA:** 6.10 g/l

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**CELLAR:** 10+ Years

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**TASTING NOTE**

Compelling florals and spice on the nose. Delicate yet powerful, the super fine tannins flow gently across the palate, perfectly balanced and elegant with a lively acidity giving the wine energy. Tart cherries, blueberries, blackcurrants, luscious minerality and spice, all lead to a persistent savoury finish.

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**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 fruit with balanced acidity and concentration, all at relatively low alcohol.

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**VINTAGE**

The defining characteristic of the 2021 vintage is the quality of the fruit. Harvest started in the final week of March with some lovely early Autumn weather deepening flavour development. Cool April temperatures slowed ripening resulting in a protracted, 6 week harvest. With very low yields - due to a cool spring which impacted flowering - a long, gradual ripening period, and later picking dates, 2021 is a vintage from which great wine flows.

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**VINIFICATION**

Made in large format French oak puncheon (23% 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 at Terra Sancta.

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**FOOD MATCHING**

An elegant food wine, try this with a herb crusted rack of Southland lamb or a roast pork belly with sauteed red cabbage.