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



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**VINTAGE:** 2022

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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:** 3.89

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**TA:** 5.9g/l

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**CELLAR:** Drinking beautifully upon release (June 2023). Will cellar until 2033.

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**TASTING NOTE**

Enticing from the outset, the fragrant nose is hallmark Shingle Beach - captivating, with violets and rose floral notes, fresh herbs, licorice and blue fruits. On the palate, it is complex and layered with flavours of brambles, plum, redcurrant, and spices including star anise and licorice. Minerality and the earthy character of forest floor add depth. Its remarkable texture is wonderful in the 2022 vintage, creating a beautiful mouthfeel. The fine tannins seamlessly flow across the palate. The finish is long, pure, and memorable, with lingering spices and fruit. This is a detailed, nuanced and delightful Pinot Noir - one of the very finest expressions of this unique block.

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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 reflected in the wine's minerality. Sitting atop the glacial Kawarau River at 220 metres 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 fruit from our 2022 vintage possesses the qualities Terra Sancta looks for in all our wines - purity and intensity of flavour. Our longest harvest on record due to good yields and a slow ripening period during April, our final day of harvest was 13 May.

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**VINIFICATION**

Made in large format French oak puncheon (15% 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**

Creamy truffle risotto or roast duck with an orange glaze.