

SINGLE BLOCK

SHINGLE BEACH

PINOT NOIR



VINTAGE: 2023

APPELLATION:
Bannockburn, Central Otago

VINEYARD/BLOCK:
Terra Sancta Estate: Shingle Beach

VARIETALS:
Pinot Noir

ALCOHOL: 13%

RESIDUAL SUGAR: <1 g/l

pH: 3.94

TA: 5.25g/l

CELLAR: Accessible upon release, it will cellar until 2034.

TASTING NOTE

A complex and savoury expression of Shingle Beach, this Pinot Noir opens with thyme flowers, earthy notes, and a blend of blackberry, cloves, and star anise. The palate is rich with fennel seed, medicinal herbs, and dark berries, along with its hallmark minerality. Packed fruit tannins create unique texture, leading to a long, savoury finish. A wine of depth and wisdom that showcases its namesake block.

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.

VINTAGE

A cold spring with a high number of frosts got the season off to a shaky start, however dedicated frost-fighting protected our vines during budburst. Timely rainfall and warm weather during late spring and early summer created ideal growing conditions all the way through to early March when frosts struck again. Harvest began on 24 March however cool weather and rain slowed ripening, prolonging the harvest period with the last fruit picked on 4 May. The 2023 vintage is characterised by minerality, purity, and precision all evident in this vintage of Shingle Beach.

VINIFICATION

Made for maximum expression, use of oak (20% new), is intended to complement the fruits' minerality and unique texture derived from the combination of dense plantings, limestone soils and Bannockburn climate. Made with no additions and fermented using native yeasts, the wine was neither fined nor filtered and bottled at Terra Sancta on 7 March 2024.

FOOD MATCHING

A classic Pinot Noir match of lamb shoulder with rosemary roasted potatoes or beetroot, lentil and labneh salad.