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



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**VINTAGE:** 2024

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**APPELLATION:**  
Bannockburn, Central Otago

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

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**VARIETALS:**  
Pinot Noir

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**ALCOHOL:** 12.5%

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

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**pH:** 3.90

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**TA:** 5.2 g/L

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

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**TASTING NOTE**

Lifted and detailed, it opens with ripe strawberry, raspberry and red cherry, layered with clove, dried herbs and subtle brown spice. Distinct limestone minerality brings clarity and aromatic lift, enhancing the wine's brightness and purity. The palate is plush yet beautifully defined, with vibrant red fruit and silken texture. Polished tannins provide gentle structure, allowing the wine's ethereal quality to shine. A mineral thread carries through to a long, savoury finish. Refined and expressive, this is Shingle Beach at its finest.

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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 above 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**

Favourable spring conditions led to a normal crop set. El Niño brought dry weather from mid-November to February, along with high winds across Central Otago, however Terra Sancta's sheltered sites fared well. A 24 January frost caused no major damage. A very dry summer ended by rain on 21 February, along with cool nights, supported steady ripening with harvest beginning on 26 March. Despite the challenges, our mature vines produced high-quality fruit, reflected across the board in the vibrant flavour and complexity of Terra Sancta's 2024 Pinot Noirs.

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**VINIFICATION**

Made for maximum expression use of oak (20% new), is intended to complement the fruit's minerality and unique texture derived from the combination of dense plantings, limestone soils and the 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.

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**FOOD MATCHING**

Seared tuna with sesame and beetroot glaze or wild mushroom and porcini pappardelle with shaved pecorino.